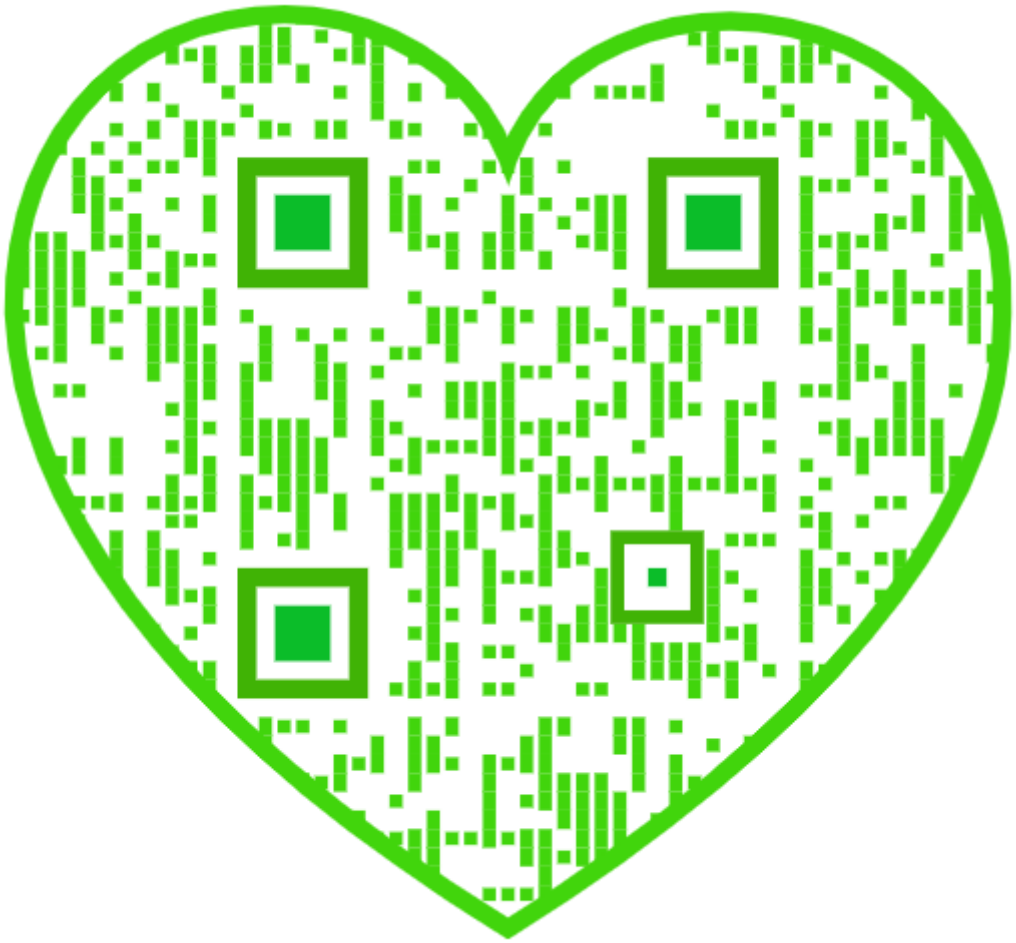

HAND-BOOK FOR THE KITCHEN

AND

HOUSEKEEPER'S GUIDE.

CONTAINING

HOUSEHOLD RECIPES OF EVERY DESCRIPTION,

AS WELL AS

HINTS FOR THE MANAGEMENT OF THE STOREROOM, LAUNDRY, HOUSEKEEPER'S DEPARTMENT, THE NURSERY, SICK-ROOM, THE TOILET. FAMILY DYES.

BY

FLORA NEELY.

4006 33

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TROW'S PRINTING AND BOOKBINDING CO.,
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1879.

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1878.

Trow's
Printing & Bookbinding Co.,
205-213 *East 12th St.*,
New York.

TO MY FRIEND,

REV. CHARLES L. BRACE,

THIS BOOK IS RESPECTFULLY

Dedicated.

PREFACE.

This book is intended to meet the wants of all those who wish simple food, and those who wish the richest. All recipes have been tested, or examined by competent housekeepers. The book is more complete in its departments than many others. It is not only a cookery book, but a guide to good housekeeping in *all* its branches.

I do not think it is necessary to tell the public how to give breakfast, lunch, and dinner parties.

Those who can afford to have a caterer would not look in a cookery book for advice, and those who live moderately had best do as their friends do, making whatever improvement they can in the way of cooking.

For the convenience of purchasers and the inexperienced, I have mentioned some prepared articles in the different departments—not as advertisements, but things from experience we know to be good.

Those living in flats or rooms will find all they want in this book.

F. N.

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HAND-BOOK FOR THE KITCHEN,

AND

HOUSEKEEPER'S GUIDE.

PREFATORY REMARKS.

Meat, *poultry*, or *fish*, that has been frozen, must be thawed gradually, by keeping in a warm kitchen, or putting in warm water.

Meat, or *poultry*, or *game*, that has been hung for any length of time, must be washed with a little strong salt and water before dressing. If the meat has a strong scent, rub into it a little strong distilled vinegar, leave it for a few minutes, then wash with salt and water.

Fish must always be kept in a cool place; do not keep it more than two days.

Codfish and *Haddock* should always be hung.

When you have meat, poultry or game, which will not be likely to keep, by parboiling it you can keep it two or three days. Then, when you roast or boil it, it will not take the full time.

Apples must be kept in a dark, dry place, free from air; place them on a board, a little way apart.

Pears should always be hung up by the stalks.

Currants must be well washed and dried, stones and sticks removed; before using, dredge a little flour over them.

Potatoes and *Artichokes* (Jerusalem) must be kept in a dark, dry cellar.

Onions should be strung on twine, in a very dry place.

Eggs.—When used, always beat the whites and yolks separately.

Sago.—Before you use it, soak it in water for an hour.

Sweet herbs must be kept in paper bags, each bag containing only one kind. Dry them in the *wind*, *not* in the *sun*, and never use more than the quantity mentioned.

Bread and *Cake* should always be kept in tin boxes or stone jars.

Sugar must be well pounded, and sifted through a lawn sieve, and kept dry.

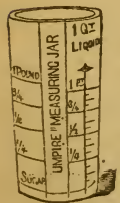
Orange and Lemon Peel.—When you use orange or lemon juice, chop the peel, put it into pots, and tie it down, for use.

Beef, *Mutton*, and *Venison* must never be overdone.

Veal and *Pork* may always be well done.

Fish must be quite done.

Pastry should always be of a pale gold color.



The Umpire Measuring Jar is one of the most useful articles for Housekeepers; it saves a great deal of time and trouble. Since I have discovered it, I would not be without it. It is made of glass, and has on it four columns of graduations. Each column is marked. It combines all the requirements of a measure for liquids, and a weigher for articles not liquid, and is particularly necessary, as cups, wine-glasses, and tumblers vary in size.

The retail price is 60 cents. If you cannot get it at the china stores, you can send to Richard E. Breed, 100 Wood Street, Pittsburg, Pa., and he will forward it immediately.

WEIGHTS AND MEASURES.

Dry Measure.

Brown sugar, powdered,	1 lb. 2 oz.	is	equal	to	1 quart.
White " "	1 " 1 "	"	"		"
Loaf " broken,	1 " " "	"	"		"
Eggs, 10 eggs.....		are	"		1 lb.
Butter, when soft,	1 lb.	is	"		1 quart.
Wheat flour,	1 lb.	"	"		"
Indian meal,	1 lb. 2 ozs.	"	"		"

Liquids.

4 large tablespoonfuls are equal to	½ gill.
8 " " "	1 gill.
Common wineglass holds	½ gill.
Large " "	2 ounces.
Common-sized tumbler holds	½ pint.
Tablespoonful	½ ounce.
40 drops	1 teaspoonful.
4 teaspoonfuls	1 tablespoonful.

A *spoonful* always means a tablespoonful.

A glassful of any liquid (unless the size and kind is mentioned) always means a wineglassful.

A most useful article is the Umpire Measuring Jar. For full description see "prefatory remarks."

It will save a great deal of trouble.

TO PURCHASE ARTICLES FOR COOKERY.

Observations.

In purchasing meats, always remember that "the best is the cheapest." The cheap cuts generally include the large bones and sinews; such joints are used for soups or gravies. For roasting and boiling choose the prime joints, such as legs of veal and mutton, sirloin, ribs, and round of beef.

It is necessary for every lady who uses this book to study thoroughly the prefatory remarks, and also those for purchasing provisions—in fact, all the observations should be read.

To Choose Fish.

Fresh-water fish may be chosen by the firmness of the flesh and the clearness of the eyes.

Cod.

If the fish is good, the flesh must be white, stiff, and firm, the gills red, the eyes clear and fresh, and the whole fish must be firm and thick.

Turbot.

The fish should be thick and firm, and the under-side must be of a yellowish white; when it is very transparent, blue or thin, it is not good.

Salmon

Should have a fine red flesh and gills; the scales should be bright, and the whole fish firm.

The same rules apply to any fish.

Lobsters.

The heaviest are considered the best, and to determine their freshness, press your finger on the eyes, which will put the claws in motion. After they are boiled you may determine their freshness by the elasticity of their tails.

Crabs.

The heaviest are best, and when perfectly fresh, the joints of the legs will be stiff, and the body will have a pleasant smell. If the eyes should be dull, you may be sure they have been long caught.

Oysters and all Shell-Fish.

Do not buy oysters or any kind of shell-fish, unless the shell is firmly closed. If at all open, they are not fresh.

To Choose Meats.

Ox-beef, when it is young, will have a fine open grain and a good red color; the fat should be white.

The grain of cow-beef is closer, and the lean scarcely so red as that of ox-beef. When you see beef of which the fat is hard and skinny, and the lean of a deep red, you may suppose it to be of an inferior kind; and when the meat is old, you may know it by a line of horny texture running through the meat of the ribs.

The chuck, rib, brisket and round, are the least desirable. They may, however, by proper cooking, be of equal flavor. The sirloin and middle ribs are the best for roasting, and require to be well cooked, without being overdone. Pieces

weighing from eight to ten pounds will require two and one-half hours to cook before a clear fire or in a moderately heated oven.

Mutton

Must be chosen by the firmness and fineness of the grain, its good color, and firm, white fat.

Lamb

Will not keep long after it is killed. The vein in the neck is bluish, when the meat is fresh, but green when it is stale. In the hind quarter you may discover its condition by examining the kidney and the knuckle, for the former has a slight smell, and the knuckle is not firm when the meat has been long killed.

Veal

Is generally preferred of a delicate whiteness; but it is apt to be more juicy and well flavored when of a deeper color. When you choose veal, look at the loin, and if the kidney, which you will find on the under-side of one end of the loin, be deeply enveloped in white and firm-looking fat, the meat will certainly be good and recently killed. The kidney is the part which changes first, and then the suet around it becomes soft, and the meat flabby and spotted.

Venison,

When young, will have the fat clear and bright, and this should also be of a considerable thickness; when you do not wish to have it in a very high state, a knife run into either the haunch or shoulder, and drawn out, will by the smell enable you to judge if the meat is sufficiently fresh.

If you wish to keep venison after it has begun to get tainted, place the meat in a hollow dish, and strew over it

some fresh burnt charcoal powder, enough to cover it half an inch thick.

Pork

Should have a thin rind, and when it is fresh the meat is smooth and cool; when it looks flabby and feels clammy, it is not good. If there are many enlarged glands or kernels in the fat, the pig has been diseased, and the pork is not wholesome.

Bacon

Should have a thin rind, and the fat firm, and of a reddish color; the lean should adhere firmly to the bone, and have no yellow streaks in it. When you purchase a ham, have a knife stuck in to the bone, which, if the ham is well cured, may be drawn out again without having any of the meat adhering to it, and without perceiving any disagreeable smell. A short ham is the best.

To Choose Poultry.

The age is the chief point to be attended to.

Domestic Fowls.

When the bird is young, you will find the legs and the comb to be smooth, and when old, they will be rough. Lower part of the breast-bone is *hard* when old.

Turkey.

The legs of a young turkey are smooth and black, and of an old one, smooth and of a reddish color.

Duck.

The feet of a duck should be supple, and their breasts should be hard and plump. Tame duck have yellowish feet, and wild ones have reddish.

Hare and Rabbit.

When a hare is young and fresh, the cleft in the lip is narrow, the body stiff, the claws smooth and sharp.

Geese.

When young the feet and bills have few hairs on them, and are of a yellowish color, and the feet pliable. When old, the feet and bills are red, and when some time killed, the feet are dry and stiff. Geese are called green until they are two or three months old.

Pigeons.

When they have been long killed, they look discolored and flabby about the under-parts. If young, the feet will be supple, and stiff when old. Pigeons should not be eaten when they are not fresh. A tame pigeon is larger than a wild one.

Partridge

Should not be eaten before September; when young, the legs are yellow, and the bill of a dark color.

Eggs.

Put them into water, and if the butts turn up, they are not fresh.

To Know Good Flour.

When of the best quality it holds together in a mass, when squeezed by the hand, and shows the impressions of the fingers much longer than when it is bad; and the dough made with it is gluey, ductile, and elastic, and easily kneaded, and may be drawn in every direction without breaking.

Apples and Pears.

The heaviest are always the best; they must yield a crackling sound when pressed by the finger; large apples are best; keep them on dry straw, in a dry place, or arrange them in such a way on a shelf that they will not touch each other. Pears the same.

GRAVIES, BROTHS, CULLISES, AND RAGOÛTS.

Gravy for Roast Beef.

Put slices of cold roast beef, with the bones broken, in one pint of boiling water. Simmer until the strength is exhausted, strain off the liquor and add to it whatever gravy you have in gravy-boat or dish; stir in a little browned flour, simmer until smooth.

Gravy for Roast Meat.

Take the roast from the pan, return the pan to the fire, stir in with a spoon a dessertspoonful of flour, smooth and mash the flour, add a little boiling water; stir, adding as required until the gravy is well cooked; season to rule for different kinds of roasts; strain. If the meat is lean, add butter with the flour.

Beef Gravy for Soup, etc.

Put some minced raw beef in one pint of water over the fire, add cold roast beef with the bones broken, gravy from boat, boil gently; add a sliced onion, pepper, unground cloves and allspice, thyme, savory, simmer two hours, take off the fat; add boiling water if necessary, some fine crumbs. Strain and keep cool for use. By adding boiling water, this is soup.

Beef Gravy for Soups and Ragoûts.

Put slices of fat bacon in the bottom of the kettle, add slices of lean beef, minced onions; let it stew until the gravy is all drawn from the beef and browned without burning; add grated carrot, cloves, leek, parsley, and celery, pepper, and some broth. Boil gently until rich. Strain and keep corked for use in ragoûts and soups.

Veal Gravy for Ragoûts and Soups.

A knuckle of veal with some rough cuts in a saucepan, cover with boiling water; boil gently one hour, add salt, pepper, onion, carrot, parsnip, and whole cloves; add more water; boil until the meat is cooked away; add some broth, some minced parsley and celery; simmer ten or fifteen minutes; strain, take off the fat, keep cool for use. Keep the meat well seasoned for forcemeat balls.

Mutton Gravy.

A shoulder, breast, or neck of mutton, seasoned with salt and pepper. Roast until about half cooked; put it in a saucepan with some broth, and simmer until you can press out all the juice; press it and strain the liquor into jars, keep in a cool place for use; make forcemeat, well seasoned, of the meat.

Fish Gravy.

Have the fish scaled and drawn, well washed, cut off the gills and eyes; put the fish in a pan with chopped onion, carrot, parsnip, herb, and salt; fry them in butter, add some flour, let it brown; add some fresh broth, simmer, strain and press out all the liquor; season with pepper, cloves, herbs; more salt if necessary, strain, and add the juice of a lemon.

Mushroom Gravy.

Wash and skin them, fry them in butter, add some flour; let it brown; add some veal broth; boil gently, season, add juice of a lemon. Strain, keep cool for use.

Chicken Broth.

Use fowls one year old, clean and draw them and cut into joints; put them in three quarts of water with a little salt; boil gently until tender. Skim while boiling; add white pepper and mace, and when partly done two ounces of rice; when the fowl is quite done take it out and serve with white sauce; when the rice is well cooked strain the broth through a colander.

Barley Broth.

Wash three-fourths pounds of barley with a partly boiled knuckle of veal; add two onions, half a turnip sliced, celery, salt, and pepper; boil gently until the barley is tender; take out the meat; season the broth with red and black pepper and salt to taste; add two tablespoonfuls of port wine. Keep the meat for forcemeat or croquettes.

Vegetable Broth.

Wash two quarts of dried peas and boil them in two quarts of water until tender (it is best to soak dried peas over-night), strain and squeeze them through a colander into your soup-kettle; put in six carrots, parsnips, and onions; parsley, roots, herbs, cloves, salt and pepper, and a bunch of sorrel; boil gently until all are quite tender; strain; while boiling you must add boiling water as required to make the broth.

Maigre Broth.

Put six young turnips, carrots, one leak, six onions, two heads of celery, two cloves, salt and pepper, in six quarts

of boiling water; boil until all are exhausted; add one tablespoonful of browned flour beaten with two of butter. Simmer ten minutes and strain for use.

Beef Broth.

A leg of beef with the bones broken. Boil in four quarts of water; salt and pepper; boil until the meat separates from the bones; add minced onions, carrots, and parsley; simmer; mince the meat and add some bread-crumbs and yolk of egg; season to taste for forcemeat; put the meat in the bottom of your tureen and strain your broth over. If you keep for use, put in covered jars; keep cool.

Lamb Broth.

Boil a knuckle of lamb in two quarts of water. When partly cooked add barley or rice; boil gently until the meat loosens from the bones; season with salt and pepper and a little minced parsley. Strain.

Broths for Breakfast.

Boil a knuckle of veal, lamb or mutton, or an old fowl in two or more quarts of water; season with salt and pepper, boil until the meat separates from the bones. Take out the meat, season and save for forcemeat; strain off the broth. Add boiling water until of the right strength.

Cullis of Fish.

Boil several pounds of fish that have been scaled and cleaned; cut them in pieces and put them in a kettle of boiling water, with salt, pepper, herbs, three cloves; boil gently until the flesh separates from the bones; strain off the liquor; you make three kinds of fish broth with this liquor. Browned: for soups seasoned with mushrooms and lemons sliced, thickened with browned flour and butter.

Second, for white soups thickened with pounded almonds and yolks of hard-boiled eggs. Third, to be used in fish soups and ragoûts thickened with the herbs that have been boiled in the broth, and the fish seasoned served as a course of fish, or made in fish-jelly with veal-bone well boiled and seasoned with lemon-juice and parsley.

Veal and Ham Cullis for Brown Soup and Ragoûts.

Three slices of ham in the bottom of your soup-kettle, with three pounds of lean veal cut thin, some sliced onion, carrot, parsnip, and parsley. Stew gently until the juice is thickened and brown, add melted fat bacon, dredge in a spoonful of flour; move the kettle while browning to keep it from burning, add broth and season with four cloves, one leek, parsley and a bay-leaf, add some bread-crumbs, simmer about twenty minutes, strain off the cullis.

Beef Cullis for Soups and Ragoûts.

Wash and season four pounds of lean beef, roast it; while hot pound it to a paste in a mortar, with roast fowl or carcasses of turkeys; moisten with gravy and put it over the fire with cloves, thyme, and lemon; add more gravy, boil gently ten minutes, strain.

White Cullis.

Take the flesh from a roasted fowl, pound the white meat with four hard-boiled eggs; put some slices of ham in the bottom of a saucepan, with slices of veal over; sliced onion, carrot, and parsnip; stew gently. When dry pour in some broth, put in all but the white meat of a chicken, some mushrooms, part of a leek, some parsley, and two cloves, some bread-crumbs, simmer. When well cooked, take out the veal and ham, and put in the pounded white meat and egg, stir in, simmer.

Cullis of Game.

Roast one-half dozen or more sufficiently to loosen the flesh, take the meat from the bones and pound it in a mortar; scrape and melt some fat bacon in a saucepan; put in some truffles, mushrooms, and herbs, stew them, moving the saucepan to keep from burning; put in the pounded meat of the game, and add some gravy, veal, simmer.

Cullis of Roots.

Put some parsley roots, carrots, parsnips, onions sliced over the fire in some gravy, stew gently, pound with almonds and bread-crumbs, season with salt and pepper; strain while hot. For soups and ragoûts.

Ragoût of Veal.

Cut the meat from a breast of veal and brown it in butter, pour in some stock, an onion stuck with two cloves, salt, pepper, and sweet herbs, boil gently until the veal is tender; thicken the gravy with flour beaten with a little butter; stew until the flour is cooked.

Ragoût of Lamb.

Cut the meat from the bones in regular pieces, brown it in butter in a saucepan, add some broth, salt and pepper to taste, cloves, thyme and parsley, boil gently until the meat is tender, thicken the gravy, and add some veal cullis.

Ragoût of Fish.

Cut up the fish, take out the bones; put some mushrooms with butter and cream into a saucepan. When the butter is melted put in the fish, some shred parsley, a little grated nutmeg, simmer. Add the yolks of two eggs well beaten, stir gently about fifteen minutes, place the flesh in a dish, and pour the ragoût over.

Ragoût of Oysters.

Put the oysters over the fire in their own liquor, let them get hot; take them out separately, and place them in a dish, simmer some mushrooms in melted bacon, moisten with fish gravy, simmer, and thicken with veal gravy, put in the oysters and serve hot.

Ragoût of Cauliflowers.

Take off the green stalks; wash them and drain. Put them in a saucepan with some veal and ham cullis. Stew gently until tender, thicken with tablespoonful of butter, one-half as much flour, simmer ten minutes, and serve hot.

Ragoût of Onion.

Put some slices of bacon with slices of beef, spice, herbs, lemon-peel, pepper and salt to taste, put in one dozen onions, cover the pan tight, and stew until all are tender.

Ragoût of Cucumbers.

Pare them, cut them lengthwise; take out the seeds, slice them, and season with salt, pepper, and vinegar, and sliced onions; let them stand two hours; melt some bacon in a saucepan, put in the cucumbers, stew gently; add some veal gravy, skim off the fat.

BISQUES.

Bisque of Lobster.

Two quarts of veal broth; cut up two boiled lobsters, lay aside the spawn; beat the fins and small claws in a mortar; boil them in two quarts of water; when the strength is exhausted, strain off the liquor, beat the spawn in a mortar with one pound of butter and a little flour. Rub them through a sieve into the broth, and simmer for ten minutes, add some lemon juice; chop some of meat of the lobster, and add it to the spawn with bread-crumbs, and yolks of two hard-boiled eggs, a little mace, shape them into balls, roll in flour, dip in beaten yolk of egg, roll in cracker- or bread-crumbs, fry a nice brown and add them to the soup, pound the coral in a mortar, moisten with broth, stir to a pulp and add it to color the soup before putting in the balls, chop the remaining lobster-meat and serve with lettuce or celery with a nice sauce ornamented with some small red claws.

Bisque of Oysters.

One hundred fine oysters, with all the juice; two quarts veal broth; put twenty-five of the oysters in a saucepan with two ounces of fresh butter; set them over the fire to brown; add the juice of all the oysters to the broth; add some of the broth to the oysters in the saucepan, with some butter and flour. Simmer and add to the soup with some

lemon-juice and celery. Fry the remaining oysters and serve with a good salad as third course.

Bisque of Pigeons.

Make a rich broth, by boiling six pounds of good beef; add a knuckle of veal, with salt, pepper, and cloves. Make a gravy by putting some fat bacon in the bottom of your saucepan, with one-quarter pound of butter; put five or six slices of lean veal on the bacon, and set it over the fire; let brown slowly; when it is becoming dry add some of the fat from your broth. Shake the saucepan, do not stir it; put the crusts of two French rolls into the veal gravy, and boil; then strain the gravy through a sieve, pressing the bread through it.

Fry six squab pigeons, and boil them in the broth with some cocks' combs, until tender; the cocks' combs will take one-half hour longer than the pigeons; blanch a sweetbread in hot water, cut it in pieces and fry them in butter, with the smaller of the cocks' combs; add the bread and gravy to your broth, and strain. Garnish the dish with a rim of pastry; put the cocks' combs and some bread soaked in gravy round; place the pigeons in the centre, boil up the cullis of cocks' combs, and sweetbreads, and pour over. Serve the broth in tureen, with any seasoning of roots and herbs you wish.

Bisque of Pullet.

Draw and truss the pullet; blanch it in hot water, put strips of bacon round it, and boil it in a good broth of beef and veal, with onion, cloves, and slices of lemon; skim while boiling; when tender, keep it hot over steam, and make a ragoût with the veal, some sweetbreads, mushrooms, and truffles, artichoke bottoms cut in small pieces, simmered in a saucepan with some bacon and veal gravy; skim

off the fat, simmer some crusts of bread in some gravy; dish the fowl in the centre and pour the ragoût over.

Bisque of Quail or other Game.

Draw, truss and blanch the birds, put some fat bacon in the bottom of the stew-pan with some butter, put the birds in and place them over the fire, let them brown slowly. Put them in a pot with some good broth, larded with bacon, some sweet herbs, cloves, and other spices; and some rich, juicy lean beef that has been beaten, some lean bacon and slices of lemon; boil all gently over a moderate fire. Garnish the bisque with a ragoût of veal, sweetbreads, artichokes, mushrooms, with a rim of the finest cocks' combs round with the veal cullis over it.

Bisque of Fish.

Clean a large fish, scale and draw it, take off all the flesh from the bones; mince it with some mushrooms; add butter, salt, and pepper, sweet herbs, and some fish-broth; simmer.

Make a ragoût with some melts and livers of fish; the meat from crabs simmered in some fish broth, with some dried crusts, put the bisque in the dish surrounded with the soaked crusts, and pour the ragoût around.

Bisque of Crabs.

Wash and boil them; take out the meat from the large claws, and from the body; put all the remainder of the crabs into a mortar and pound them fine; boil them in two quarts of water until all the flavor is exhausted; strain off the liquor; add it to two quarts of veal broth; chop the meat, add some fine cracker-crumbs, some butter, lemon-juice, salt, and pepper, yolk of raw egg; roll in flour, fry a nice brown and serve in soup; season all with pepper and salt to taste [one dozen crabs].

SOUPS.

Observations.

In making soups, particularly portable soup, vermicelli or brown gravy soup, always put the meats in the bottom of the kettle with some fat bacon, butter, or lard, to keep them from adhering and burning. Cut the roots very fine, and place them on the meat. Cover closely. Simmer slowly to extract the substance of meat and herbs. When done pour some good gravy over them. The soup will have a better flavor than if water was poured in first. Simmer until the gravy is almost cooked away, then fill in boiling water. Let it boil up and take off the fat. Follow carefully the directions given for each kind of soup.

Stock for Brown Soups.

The kettle must be kept thoroughly clean and dry. With rough cuts of beef put in some pieces of salt butter. Cut up the lean beef ; add one-fourth the quantity of lean bacon ; add a little water to keep it from burning ; cover tightly ; cook slowly until all the gravy is extracted and condensed. When you wish to use it add as much boiling water as you require for your quantity of soup ; add onions, parsley, summer savory, thyme, and cloves. Boil slowly several hours. This is the foundation for all brown and gravy soups.

You can make a rich stock for soups from brown bones,

turkey and fowl's carcasses, veal and roast beef remnants and gravies. Add carrot, parsley, onion, pepper, salt, cloves, herbs, fill your kettle with boiling water; simmer slowly until all the substance is exhausted; strain off the liquor, and boil to a jelly; keep in a cool place for use. You can make any kind of soup by adding the flavoring required, rice, barley, tomato, etc.

Beef Soup.

Make a stock with a leg of beef cut in parts, knuckle of veal, small piece of ham-bone; boil several hours with six quarts of water, some salt. Add ribs of roast beef gravy, browned bones of steak, remnants of chicken or turkey gravies, etc. Add leek, onion, carrot, turnip, herbs, parsley, black and red pepper; add boiling water when required. Simmer until the substance is all exhausted. Strain; take off the fat.

Retain as much of the stock as you require for the day; add water if necessary; add one-third can of tomatoes; simmer one hour, strain, add macaroni, boiled and cut in pieces about two inches long; season to taste; serve.

Macaroni Soup.

Boil down the remaining stock; keep in a cool place to reduce, and use for various soups, according to flavor.

Vegetable Beef Soup.

Boil four pounds of marrow-bone of beef in six quarts of water two hours; add one dozen onions, one-quarter of a cabbage, four carrots, four turnips, one dozen nice potatoes, celery, parsley, thyme, pepper and salt. When the meat is very tender, take it out, dredge flour over it, baste it with the marrow from the bone, and some butter, brown it in the

oven. Mince the vegetables; add some boiled barley, if you wish, to the soup.

Soup de Santé.

Three pounds of lean beef boiled in three quarts of water; add salt and pepper, cloves and mace; boil two hours; add knuckle of veal and a pullet; add more boiling water, and a small piece of bacon. Boil until the fowl is tender; take it out; keep it hot on steam.

Make a gravy; put some thin slices of bacon in the bottom of the saucepan. Place some lean veal on them; add some butter; simmer until the gravy is brown and nearly dry; add some fat from the top of the soup, three sliced onions, one carrot, two turnips minced parsley, thyme, salt, pepper, and cloves. Brown them; add some mushrooms and some of the soup; strain; add minced celery and lettuce that has been boiled in some of the broth, thicken with fine bread-crumbs. Strain the broth to this, and serve in tureen.

Serve the pullet on toast, with some of the broth poured over, or with white sauce.

Soup de Santé Maigre.

Slice four onions, two turnips, one carrot, parsley, thyme, whole pepper and cloves, fry them in butter. Add some mushrooms, some three quarts of water in which green peas or spinach has been boiled, or merely boiling water; boil until the vegetables are tender; thicken with browned flour, simmer a few minutes; strain; fry some crusts cut in dice, and serve in the soup.

Soup Parisienne.

Four pounds lean beef, two pounds marrow-bone; boil in four quarts of water, salt and pepper to taste; one small

leek, two onions stuck with cloves, half small carrot, half small turnip. Boil gently until the meat is quite tender; take it out and serve on table, cold; strain the soup into the tureen over some bread cut in dice.

Soup Julienne.

Cut all the fat from a roasted leg of mutton; put the meat in the soup-kettle, with three pounds of beef and some lean veal and a fowl, four quarts of water; boil until the fowl is tender; take it out, keep it hot on steam. Add two carrots, two parsnips, two large onions stuck with cloves; boil until the vegetables are cooked; add water to keep up the quantity. Boil a bunch of asparagus in some of the broth; place some slices of dried bread on your dish, place the fowl on it surrounded by the boiled asparagus, pour over some of the broth or a white sauce. Keep hot for a second course. Strain the soup into your tureen; serve.

Bisque Soup.

Put a breast of veal and half-dozen pigeons, a fowl, and three pounds beef in your kettle, with four quarts of water, salt. Boil until the meats and pigeons are tender; take them out, keep hot; add a bunch of soup-herbs, one carrot, one parsnip, one onion stuck with four cloves, parsley and celery; add sufficient boiling water to keep the quantity four quarts. Boil a bunch of asparagus in some of the broth, to garnish the chicken and veal; place them on dishes on toast, put the asparagus round, pour a rich white sauce over, keep hot. Put the pigeons in a pan with some butter on them; dredge flour over, sprinkle pepper, a little salt, and a very little ground cloves mixed with the pepper; baste with butter and a little lemon-juice; brown them crisp, serve them with the gravy thickened with browned flour poured over them; garnish with fresh parsley.

Cock à Leekie Soup.

In six quarts of rich beef stock, boil an old fowl until tender; add six leeks, one-half pound of prunes, boil two hours and a half. Serve the fowl on toast; mince the leeks. Serve the soup hot.

A Rich White Soup.

In four quarts of water boil one-half pound of lean veal, one-half pound of bacon, one onion, two cloves, a blade of mace, a head of celery, bunch of soup-herbs, one dozen whole white pepper; boil gently, moving the kettle to keep the soup from burning; add some mushrooms and four ounces of butter, some flour stirred in milk; simmer until the thickening is smooth; strain, remove the fat; add some boiled vermicelli and serve.

Ox-Tail Soup.

Three tails cut in joints, boil in enough water to cover them; boil gently, season with salt, skim while boiling; two onions, four cloves, teaspoonful of white pepper, a little red pepper, two carrots, good bunch of parsley. Simmer gently until the meat is tender; take it out and pour some of the gravy over; add as much water as required; this soup must be rich; thicken with browned flour, strain. Serve the tails on toast.

Gravy Soup.

Five pounds of leg of beef sawed into small joints; take out the marrow and put it in the bottom of the kettle; put the beef on it and add four quarts of water; add salt, boil two hours, add pepper, two onions, four cloves; thyme, savory, marjoram, fried; two blades of mace, some allspice and pepper, whole. Boil until the meat is tender; take it out, take off the fat; add minced celery, carrot, turnip,

boiled spinach and endive, one spoonful of mushroom catsup, and a fried French roll.

Curry Soup.

Meat from the ox cheek, parboil it; put it in the kettle, boil one hour; add four sliced onions, thyme, savory, marjoram, and three quarts of water; boil until the meat is tender; add a cup of soaked rice, salt, pepper, butter, and a teaspoonful of curry powder. Simmer gently, strain. This soup takes about four hours. "You can add curry powder to any rich beef soup."

Calves' Tail Soup.

Three calves' tails cut in joints, a knuckle of veal, one slice of ham; boil in four quarts of water until all are tender; add two onions, a little mace, thyme, savory, marjoram, parsley, salt, black and red pepper. Simmer until well seasoned, take out the meat, strain.

Pigeon Soup.

Roast one dozen pigeons; remove the meat from the bones, pound them in a mortar, stew them in one-half pint of gravy, mix a spoonful of flour with two ounces of butter, add it to the broth; bunch of tarragon, chervil, onions, shallots, parsley, a little turnip, and carrot; red and black pepper, mace and salt to taste; add the gravy of the pigeons and some water, simmer until smooth, strain, add the meat of the pigeons.

Calf's Head Soup.

Have the head split and cleaned as well as the feet. Boil them in four quarts of water about two hours, add soup-herbs, salt, and pepper. Boil gently until the meat separates from the bones; take out the meat; strain the broth,

add boiling water to make it equal to four quarts. Soup-herbs, parsley, onions, cloves, mace. Simmer. Make force-meat balls by mixing some of the meat with beef-suet and bread-crumbs, yolks of beaten eggs; roll in flour and fry in hot lard and butter. Put the balls and some wine in the soup when ready to serve. Add some lemon-juice.

Mock-Turtle Soup.

Have a calf's head cleaned and split; take out the brains, tie them in a cloth, and boil them in a little water. Boil the head in three quarts of water; skim. When tender take it from the fire. Cut the meat from the bones; mince the tongue; chop the bones and put them back in the kettle with a knuckle of veal; boil about two hours, add onions, carrot, turnip, black and red pepper, and salt; add boiling water to keep up the quantity; simmer five hours. Put three spoonfuls of butter in a saucepan, and when hot add three spoonfuls of flour; let it brown, stirring, without burning; add shallots, minced parsley, basil, cives, soy, catsup, salt and pepper; cook all crisp; put them in the soup; simmer until smooth. Add the meat to the soup with some hard-boiled eggs, sherry wine, and lemon-juice.

Rabbit Soup.

Put six ounces of butter in your soup-kettle; six onions, sliced; eight shallots, minced; two rabbits, cut in joints; add salt, pepper, and four quarts of water; boil gently until tender, about one hour; take out the meat and dredge each piece thoroughly with four spoonfuls of curry powder and one of turmeric; put them in soup, and add black and red pepper; salt to taste; lemon-juice; boil one hour; take out the meat; strain.

Giblet Soup.

Clean and scald two sets of goose giblets; cut them in pieces and put them in three quarts of water, with one pound of soup-beef, soup-herbs, two onions, one-half teaspoonful of white pepper, one-half tablespoonful of salt, peel of a lemon. Boil gently until the gizzards are tender; strain. Put one ounce of butter in a saucepan with teaspoonful of flour; stir until a rich brown; put it in the soup with cayenne pepper, salt, mushroom catsup; simmer; strain; add juice of a lemon and a glass of Madeira wine. Mince the giblets and serve in the soup.

Mock-Turtle Soup.

Clean and split two calves' heads; boil until the meat loosens from the bones; take out the meat and cut it in pieces; boil a leg of beef cut in joints, in six quarts of water, until tender; strain the liquor to that of the heads; add salt, black and red pepper, a little curry powder, minced onions, mace, cloves, allspice; simmer; strain; add butter and flour browned to thicken. Make forcemeat balls with the veal by mincing it with beef-suet and bread-crumbs mixed with beaten yolk of egg; roll in flour and fry. Add them to the soup, with some of the meat minced; add one pint of sherry wine, pint of brandy, pint of port wine, lemon-juice. This will make a large quantity of soup, which you can keep in a cool place for use, adding boiling water, if required.

Mulligatawney Soup.

Clean and split a calf's head; put it in your soup-kettle with about one-third of the lower part of leg of beef in four quarts of water, with some salt; boil until tender. Take out the meat and cut it in slices; dip in beaten egg, roll in bread-crumbs, and fry in butter; simmer the bones several

nours, strain and add boiling water to make it equal to four quarts; remove the fat; cut four large onions in slices, and fry them in butter, crisp and brown; add a spoonful of curry powder, teaspoonful of cayenne pepper, salt to taste; add all to the soup, and simmer; add a dessertspoonful of Harvey's Sauce, or not.

Turtle Soup.

Turn the turtle on its back, and tie the fins; cut off the head; let it remain twenty-four hours; loosen the flesh round the edge, with a sharp knife. Take out the gall without breaking; take out the liver, heart, and kidneys; cut the entrails from the backbone, and put them in water; cut off the fins, wash the shell, and turn it up to dry. Cut off the lean meat and reserve it to use when required; cut the fat from the backbone, put it in a saucepan; cut the white shell in pieces; cut up the fins, and scald them with the head until you can remove the shells. Put all the shells in a saucepan with one dozen onions and a bunch of sweet herbs, fill with water, and salt; boil until you can remove the bones from the fins; strain off the liquor. Cut part of the lean meat, and put it in a saucepan with two fowls cut in joints, and three pounds of lean ham, fill with water, add some salt, and boil until tender; add one dozen onions, a bunch of turtle herbs, and one pound of mushrooms, one bottle of Madeira wine, one pound of butter; boil gently one hour; add the liquor strained from the head and fins; take out the lean meat, keep it hot in a sancepan; scald the entrails; blanch them in cold water, cut them in pieces; wash them thoroughly, and put them in a saucepan with some fat bacon, and stew gently three hours. Add three hard-boiled eggs cut in half, and force-meat balls made with the lean meat; to add when ready to serve. Strain off the liquor into your tureen, season with

red pepper, curry powder, lemon juice, and half a bottle of sherry wine, and some of the fat.

You can fry the remaining lean meat. Serve the fowls with rich white sauce.

Hessian Soup.

Cut three pounds of lean beef in slices; add three onions, five carrots, eight potatoes, one pint of split peas, boil several hours in four quarts of water; add three heads of celery, salt and pepper; boil gently until rich. Serve hot.

Venison Soup.

Cut four pounds of venison from the bones, one pound of ham, sliced thin; put it in a saucepan with sufficient water to cover it. Stew gently; add salt and pepper, an onion minced. Skim when nearly tender; add one quart of boiling water, a head of celery cut fine, three blades of mace and black pepper, two cloves. It will take about two and a half hours; mix a quarter of a pound of butter with a teaspoonful of flour; add it to the soup with half a pint of Madeira or Port wine, and some lemon-juice. Strain, mince the meat, and add it to the tureen.

Chicken Soup with Tomatoes.

Clean a large, old fowl, add some beef and veal bones, boil in four quarts of water, add salt and whole pepper, boil until the fowl is tender; skim while boiling; take out the fowl, add two large onions, a little thyme, some parsley, some rice, and half a can of tomatoes; boil gently until the tomatoes and rice are well cooked, season with salt and pepper to taste. Press all through a sieve or colander, add some butter and some bread cut in dices.

Beef Soup with Tomatoes.

Boil four pounds of lean beef in four quarts of water with some salt; when tender add one carrot, half a turnip, four large onions, half a can of tomatoes, salt and pepper to taste; simmer one hour; add two ounces of butter rolled in flour. Strain; add some boiled macaroni cut in pieces two inches long. You can use rice or vermicelli.

Stock for White Soup.

A knuckle of veal, a calf's head, an old fowl, lean mutton. Put some scraped fat bacon in the bottom of your kettle, place the lean meat on it, and simmer gently several hours until the substance is drawn out; boil the knuckle, etc., in water with some salt, until the meat separates from the bones; add the liquor from the lean meat, season with salt and pepper to taste; mince three onions, two cloves, some parsley and celery, one carrot grated, one turnip; simmer and strain. Keep cool for use.

Portable Soup.

Five pounds of leg of beef, two knuckles of veal, an old fowl, or not; put them in four quarts of water; boil gently until the meat separates from the bones. Cool, take off all the fat; take out the meat, put the soup on the fire and add thyme, minced onion, salt, pepper, some carrot, sliced turnip; simmer, strain when the soup becomes quite thick, put it in jars standing in boiling water over the fire; let the water boil gently, carefully preventing any from entering the jars. When thick let them cool, and seal for use.

Gumbo Soup.

Cut an old fowl in joints; pound the bones, etc.; cut two young fowls in joints; roll them in flour and fry them all

in butter; put some fat bacon in the bottom of your kettle, with some minced parsley and celery, an onion, one dozen ochras and some sweet corn; put in the chicken, add boiling water; boil gently until the chickens are tender and soup rich. Season to taste.

Ochra Soup.

Boil some veal, four or five pounds, in four quarts of water one hour. Add four dozen ochras, six tomatoes, six small onions, one green pepper, thyme, parsley, season with salt and pepper; boil gently six hours. Take out the meat, serve with white sauce and a salad. Strain the soup.

Tomato Soup.

Skin and slice two dozen tomatoes, slice and fry two onions, put them in a saucepan with their gravy and the onions, add a head of celery, three slices of carrot; stew gently, add three pints of gravy; pulp the vegetables through the colander, season with black and red pepper and salt to taste; add as much boiling water as required, simmer, and serve hot with toast cut in dice.

Soup of Savoy Cabbage.

Cut three cabbages in quarters; boil them in three quarts of water with salt; squeeze them out. Make a gravy with a knuckle of veal boiled several hours with salt. Boil the cabbage in some of the broth, add two minced onions, one-quarter pound of butter rolled in two spoonfuls of flour; add the remaining broth; make forcemeat with the veal, stuff two pigeons with it, parboil them and put them to stew with the cabbage. Put in the saucepan a piece of bacon stuck with cloves; simmer until the pigeons are tender, skim off the fat, put some bread soaked in the broth in the middle of the dish; put the pigeons on, and

place some of the cabbage round, garnished with pieces of bacon. Pour all the broths together, season with salt and pepper, some herbs; boil gently, strain, mince some of the cabbage with some of the forcemeat, and serve in the soup.

Sago Soup.

Put four ounces of butter in your soup-kettle with half a pound of lean ham, and three pounds of lean beef. Stew gently until all are light brown, moving the kettle to keep the meat from burning and adhering; pour in three quarts of boiling water; slice a large onion, and fry it with some soup-herbs, add them to the soup, with six blades of mace, teaspoonful of unground allspice, and teaspoonful of whole pepper; boil until the substance is exhausted from the meat, and the soup is of a rich brown; salt to taste; thicken with sago; simmer; strain.

Green Pea Soup.

Boil a knuckle of veal with one pound of pork in four quarts of water; when very tender season with pepper and salt; strain. Keep the knuckle of veal hot, and serve with a rich white sauce, the corned pork on a dish. Put the liquor in the kettle with half a peck of green peas; boil until tender; pulp through the colander; to give a nice color you can boil some spinach, and add the liquor to the pea soup. Thicken with flour and butter, one teaspoonful of each rubbed together; season with salt and pepper to taste. Serve hot.

Another Method.

Boil half a peck of green peas in two quarts of water with a little salt. When tender, take out one-third of the peas; pulp the remainder through the colander; put the soup on the fire, and add two ounces of fresh butter beaten with a

spoonful of flour; simmer until smooth; season with salt and pepper to taste; add the peas. Serve hot.

If you have the water in which spinach has been boiled you can add sufficient to give the color of fresh green peas.

Pea Soup for Fish Days.

Boil two quarts of peas until tender; take out half; add soup herbs to the soup; season with salt and pepper; squeeze the peas through the colander; put the soup on the fire. Mix two ounces of butter with a spoonful of flour, stir it in the soup; simmer until the flour is cooked, add the peas and some bread cut in dice and fried in butter.

White Bean Soup for Fish Days.

Boil two quarts of white beans until tender—if they are new, they will be done in two hours, if old, they should be soaked some hours before boiling; when tender, take out one-third of the beans; pulp the remainder through the colander; beat four ounces of butter with one spoonful of flour; add to the soup; add three quarts of boiling water to the pulped beans; simmer until smooth; season with salt and pepper; add the whole beans.

Sweet Corn and White Bean Soup.

Boil one pound of corned pork with one pint of white beans and one pint of sweet corn. When the meat is tender, take it out; boil the vegetables until quite soft; take out some; pulp the remainder through the colander; season with pepper and salt; add one ounce of butter.

Split Pea Soup.

Boil two pounds of beef and one pound of corned pork in five quarts of water; when partly done, put in four carrots, three turnips, two onions; salt and pepper. Boil until the

meat is tender; take out the meat; strain off the liquor into the soup-kettle with three pints of split peas; boil them until tender. Make forcemeat balls of sausage-meat mixed with same quantity of dried bread-crumbs with beaten yolk of egg, roll in flour, and fry a crisp light brown; serve in the soup. Serve the beef and pork with the carrots and turnips around, garnished with fresh parsley.

Plain Split Pea Soup.

Boil one pound of corned beef with one pound of corned pork in three quarts of water with three pints of split peas. When tender, take out the meat; season with black and red pepper; take off the fat; when the peas are soft, serve the soup.

Potato Soup.

Peel four large potatoes; six leeks sliced; put them in two quarts of boiling water with one cup of rice; salt and pepper to taste; boil gently until all are well cooked; add some minced parsley and a quarter of a pound of butter. Strain.

Another Method.

Peel four large potatoes; boil them in two quarts of water; mash them; add one cup of milk or cream; salt and pepper, and a tablespoonful of butter; simmer.

Spinach Soup.

Pick over and wash four quarts of spinach; put in boiling water with some salt; boil twenty minutes; press it through the colander; add some butter, cream, a little nutmeg and pepper, a very little sugar; simmer.

Rice Soup.

Boil a knuckle of veal with a beef-bone in four quarts of water; add half a leek, two slices of carrot, two slices

of turnip. When the meat is tender, take it out, add a little minced parsley and one spoonful of tomato catsup; strain. Put the broth on the fire, put in half a pound of mashed and soaked rice; boil gently until thickened; season to taste with salt and pepper.

Another Method.

Wash half a pound of rice; put in a saucepan with one quart of water and a teaspoonful of salt. Simmer, adding boiling water or milk without stirring, until the rice has swelled and become tender. Season with pepper, salt, butter, and fill up with milk and a pint of cream. Stir gently without breaking the grains of rice.

BROWNED ONION SOUP.

Cut six large onions in slices, roll them in flour, and fry them in butter until tender, and of a rich brown; lay them on a sieve to drain; put them in the soup-kettle with three quarts of boiling water; boil one hour; season with salt and pepper and some crusts; beat the yolks of two eggs with two spoonfuls of vinegar and two cloves; simmer.

ONION SOUP.

Boil two quarts of onions in three quarts of water with a tablespoonful of salt until very tender. Mix one-quarter pound of butter with two tablespoonfuls of flour, stir it in the soup and boil. Add a cup of milk or cream.

Another Method.

Two quarts of mutton broth. Grate two turnips and two carrots and mince a bunch of parsley; add a little thyme; simmer. Slice six onions, roll in flour, and fry in butter. Strain off the broth and add the onions. Boil two

hours. Skim off the fat; strain. Serve with some bread cut in dice.

Another Method.

One quart of white gravy (see Gravies); add four onions, one head of celery, one turnip; stew until the onions are tender; add one pint of gravy; strain, press the vegetables through the colander into the soup. Simmer one hour; stir to keep from burning; thicken with flour and butter and boiled rice, minced parsley and celery, a little tomato catsup.

ALMOND SOUP.

One pound blanched almonds, pounded in a mortar; mince the meat from the breast and legs of a chicken with the yolks of four poached eggs, mix well together; mix with the almonds; stir them in three quarts of white stock; boil gently. Mince the breast and wings of a fowl; season with pepper, salt, and nutmeg; scoop out the inside of a French roll without breaking the crust. Soften the minced chicken with a little broth and butter, fill the roll, close up the ends, keep it hot; boil gently down to the consistency of cream. Cut the roll in slices, put it in the bottom of the tureen, pour the soup in.

Another Method.

Boil a neck of veal and one of mutton in five quarts of water. Add salt, pepper, a little grated nutmeg, and some slices of turnip; boil until reduced to two quarts of broth; strain. Add six ounces of blanched and pounded almonds, mixed with one-half pint of thick cream. Stick three small rolls with blanched almonds, put them in the tureen, and pour the soup over.

Clam Soup.

Boil two pounds of lean beef and a veal-bone in three quarts of water, until it becomes quite a jelly. Strain, and add fifty clams, chopped fine. Add one quart of milk and as much boiling water as required; season with pepper and salt to taste; add some rolled soda-crackers and butter.

Another Method.

Wash fifty clams very clean and put them in sufficient boiling water to cover them. When the shells open, take them out, strain off the liquor; mince the clams, put them back in the liquor; add a minced onion, three blades of mace, ten pepper-corns; boil fifteen minutes. Add one quart of milk, four ounces of butter rolled with two spoonfuls of flour, cover the kettle and let it simmer five minutes Serve hot with crackers.

Another Method.

Wash very clean fifty or one hundred very small clams; boil them in sufficient water to cover them. When the shells open, take them out; strain the liquor into your soup-kettle; put in one-third of a can of sweet corn, a pint of lima beans, a little white cauliflower, four small white onions, a little minced lobster, a little minced celery, some tomatoes that have been stewed. Boil gently until the vegetables are tender. Add half a pound of butter and a pint of cream; put in the clams; season to taste with black and red pepper, and salt, and a little mace.

Mussel Soup.

Make a stock with three pounds of fish boiled until they can be strained through a colander. Boil the mussels same as clams, take out the shells, chop the muscles, and add

them to the fish-stock. Fry some bread in butter, and put in the soup; season to taste.

Retain some of the mussels, thicken with beaten yolk of egg and some butter; set them in the oven five minutes to cook the egg. Squeeze some lemon over and serve on the shell.

Oyster Soup.

Boil a knuckle of veal in two quarts of water and some salt. When the meat separates from the bone, strain off the liquor; add one onion minced, one head of celery, cut fine; simmer. Strain the liquor into your soup-kettle; add the juice of fifty oysters, four soda-crackers rolled fine, four ounces of butter; boil. Add the oysters; boil up once. Serve hot, with minced celery salad.

Another Method.

Strain the juice from two quarts of oysters into the soup-kettle with one quart of milk, one quart of boiling water, three soda-crackers rolled fine. Stew until the crackers are cooked; add the oysters and four ounces of butter. Boil up once. Serve a salad of minced celery.

Crab Soup.

Boil two dozen crabs, crack the claws and take out all the meat. Pick out all the meat from the body. Put the bodies, after taking out all the meat you can, in a mortar and pound them fine; boil them in two quarts of water two hours; strain the liquor to one quart of white broth (made by boiling a knuckle of veal); season with salt and pepper and four ounces of butter. Mince the meat and add it to the soup.

Strawberry Soup.

Three quarts of milk, boiling hot; a spoonful of wheat-flour beaten with spoonful of fresh butter. Stir into milk;

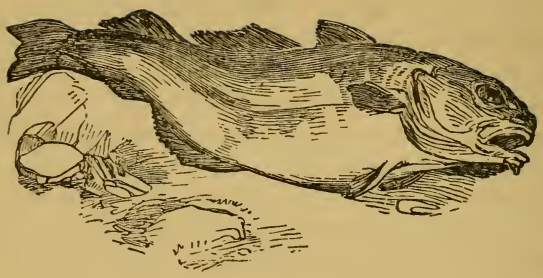
simmer. Press two quarts of ripe strawberries through the colander; mix in soup; sweeten to taste. Add one quart of fresh strawberries. Serve hot. Do not let it boil.

Another Method.

Boil a knuckle of veal and a fowl in four quarts of water, a little salt. When tender, take them out. Strain the soup when cool. Take off all the fat. Put the fowl in the oven with the fat from the broth; baste it while browning, keep the knuckle of veal hot in some of the broth; serve with white sauce. Put the broth on the fire in a soup-kettle, squeeze two quarts of strawberries into it; add a pint of cream or condensed milk, and sugar to taste; put in fresh strawberries. This soup should be pink. If you have any soup over, save it in a mould.

Another Method.

You can use any white stock you have, or merely hot milk with sugar and bread cut in dice.



FISH.

Observations.

To fry fish : scrape off the scales perfectly from every part ; wash the fish ; wipe them dry with a clean cloth. Roll them in flour or dip them in beaten egg and roll in fine cracker or bread crumbs. Have the lard and butter very hot, cook over a steady fire ; do not let them burn ; move the pan and cook every part equally ; take them from the pan and lay them on a dish to drain.

To boil fish : scale, wash, and dry as before ; rinse them in a little vinegar. Boil slowly. Fresh fish should be put in cold water with a little salt, for half an hour and then dry them before cooking. Serve with white sauce.

Fresh Fish Boiled.

Prepare them as above ; put them in your boiler with boiling water ; boil slowly ; fifteen or twenty minutes is sufficient time for ordinary size. Serve with drawn butter, boiled egg chopped fine, parsley, or sliced lemon. They can be stuffed with forcemeat.

To Macerate Fish.

Steep the fish for three hours in vinegar and fat broth seasoned with pepper, salt, some whole cloves, sliced onion, lemon, bay-leaves, parsley and leek. Drain them from this liquor; wipe them dry; roll them in flour and fry in clarified butter even yellow brown, and serve garnished with fried parsley; or make a sauce as follows: some slices of lemon, some cives of finely chopped onion, salt, pepper, nutmeg and vinegar. Toss in clarified butter. Pour over the fish.

To Boil Striped Bass.

Scale, wash, and dry them; put them over a steady fire in boiling water; some salt; boil fifteen or twenty minutes according to the size. Lift the strainer from the kettle; let them drain; dish carefully; pour some nice drawn butter over with some slices of lemon; garnish the dish with fresh parsley.

Barbecue Black-fish (or Sea-bass).

Clean the fish, cut off the fins, make a dressing of bread moistened with a little vinegar and some butter; season with pepper and salt, ground cloves, a little mace, a little cayenne pepper; fill the fish, close it, and bake it before a hot fire, basting with vinegar and butter or wine.

Or bake in the oven, basting as before.

Black-fish, Stewed (or Sea-bass).

Fill them with plain stuffing; rub some salt over them; stew gently twenty minutes in sufficient water to cover. Raise the drainer, pour out the water, and stew them ten minutes in claret wine.

One bottle is sufficient for five or six pounds of fish.

To Bake Shad or Bass.

Have the fish carefully *scaled*, washed, and dried; make a dressing with bread-crumbs moistened with a little hot water and butter, salt, pepper, a little red pepper, some sweet herbs; mix well. Fill the fish until round and natural in shape; close it; rub the surface with some yolk of eggs and a little salt; put a gill of wine or vinegar and water in the pan; bake in a moderate oven; baste often.

To Bake Striped Bass.

After cleaning, sprinkle some salt over them; when ready to cook them, wash them, wipe dry, season with salt, black pepper and a little red pepper; pour some melted butter over them, and bake a light brown; let it cool; make a dressing of bread-crumbs, salt, pepper, mace, cloves, parsley, a little red pepper and butter; fill the fish and let it stand one hour. Put it into a deep dish; mix one pint of port and madeira wine, one-half pint of water, one-half tea-cup of mushroom or tomato catsup; pour over the fish and bake; basting often. Serve with slices of lemon.

To Broil Shad.

Clean, wash, and sprinkle salt over them; let them lie one hour, wash, hang them up to dry. Must be split down the back. When required, place the flesh side down on a hot gridiron, which should be clean as possible; broil every part evenly of a light brown; turn the iron and cook the outside. Place on a warm dish and spread a little butter over.

To Fry Shad.

Prepare as before. Cut off the head, roll in flour and fry in hot lard, adding a little butter at the last. Must be even light brown. Fry the roe and eggs and serve with the fish.

Halibut Fried.

Soak in vinegar and water with some salt, about one hour; dry it, dip in beaten egg and then in crumbs or rolled cracker, or roll in wheat-flour. Fry in hot lard and butter carefully; must be even light brown and not broken; turn with cake-turner; dish.

Halibut Stewed.

Put your fish in a stew-pan with a half pint of fish-broth, a teaspoonful of vinegar, one of mushroom catsup, two good-sized onions cut in pieces, a bunch of sweet herbs, a little cut garlic; cover with water, stew gently one and a half hours; dish it and strain some of the gravy thickened with butter and flour.

Halibut Boiled.

Buy a nice square piece of halibut, about four pounds; wash as usual; boil in water with a little salt, about one and a half hours will be sufficient. Serve with white sauce, fresh parsley, and slices of lemon.

Halibut's Head.

Put into a stew-pan a pint of wine, an onion stuck with cloves, a bunch of sweet herbs, and some pepper; put in some water, and let it stew for one hour, then strain it; put in the halibut's head, and let it stew until tender; when done sufficiently, thicken the gravy with butter and flour; add a little fish-sauce. Make some forcemeat balls of some of the fish, by pounding it and rolling it up with fine bread-crumbs, thyme, marjoram, and nutmeg; bind it with the yolk of an egg. Serve with the fish.

Halibut Boiled.

Put the fish in your boiler with the back undermost; cover it with cold water, having first dissolved in it a handful of

salt, and a very small piece of saltpetre. When it begins to boil, skim it, and let it simmer until done. Drain it, garnish with horseradish; serve with egg sauce or melted butter. It will take half an hour to boil four pounds of fish.

Fresh Salmon.

Draw and clean it, then put it in cold water, well salted, for half an hour; then put it into another kettle with some fresh cold water and salt; let it simmer for one hour; do not let it boil; keep it covered. When done, drain it, and serve in a napkin with slices of lemon. White sauce.

Salmon Boiled.

Clean the fish as usual; lay it on a dry napkin; make a seasoning of chopped onion, parsley, salt, pepper, cloves, nutmeg, and lemon. Score the sides and rub in the seasoning. Work butter and some flour together and put in the fish. Fasten the napkin over the fish and put it in the fish-boiler with wine, water, and a little vinegar sufficient to cover it; put the boiler over the fire and simmer about one hour; if the liquor is sufficiently exhausted, strain the sauce. Keep the fish in the liquor until you serve, then raise the drainer for a short time, place the fish on a clean napkin, garnish with fresh parsley.

Salmon Broiled.

Cut slices about an inch thick; season with salt and pepper; fold each slice in white paper, buttered; fasten the ends of the paper, put on a hot gridiron and broil quickly; butter them and serve with tomato or anchovy sauce.

Fresh Salmon Broiled.

Dip the slices in melted butter, sprinkle on a little salt, broil over a moderate fire.

Serve with the following sauce: put some butter and a

little flour rubbed together in a saucepan; add some anchovy sauce, some capers and a leek, chopped; salt, pepper, a little nutmeg, vinegar and a little hot water; put it over the fire and stir while simmering; when nicely thickened, strain the sauce over the salmon or serve in a sauce-boat.

Smoked Salmon Broiled.

Put the flesh side down on a hot gridiron over hot coals; let it heat through; turn down the outside and crisp; flatten with knife on the dish and serve.

Salmon Roasted.

Use the middle cut, dredge with flour, put on some butter, sprinkle on a little salt; baste with butter and a little lemon-juice while roasting. When done, dish the salmon, add some flour and butter and lemon-juice to the gravy; strain and serve.

Salmon Stewed in Champagne.

Cut the salmon in slices, take off the skin and back-bone, cut down the back; put in a saucepan an onion stuck with cloves, a bunch of herbs, some butter, some grated bread, truffles, mushrooms; put in the fish; add a little salt and pepper, pour over the fish half a bottle of champagne, place the pan over the fire, let it simmer until the wine is pretty much reduced; put the fish in your dish and strain the liquor over it; serve hot. You can add some ragoût of fish.

Plain Fried Salmon.

Take nicely cut slices, from the middle, about an inch thick; wash clean and dry with napkin; roll in flour, dip in beaten egg; roll in fine cracker or bread-crumbs; fry in hot lard, adding a little butter to brown it. Must be of even light yellow brown. Cook over a quick fire, carefully mov-

ing the pan to keep from burning; sprinkle on a little salt while cooking.

Salmon Pickled.

Soak about four pounds of salt salmon overnight. Put it in your stew-pan with cold water; put it over the fire to simmer for half an hour; take it from the boiler and put it in a deep dish or jar; make the pickle, put the vinegar, enough to cover the fish, over the fire, with cloves, mace, whole black pepper and a little cayenne pepper; let it simmer; add it to the fish when cold; cover. It is ready for use.

To Pickle Fresh Salmon.

Cut the fish into slices, put it in a saucepan with sufficient water to cover it, with some salt; put it over the fire and let it simmer about half an hour.

Take it from the water and let it drain; make a pickle of vinegar one quarter, water three quarters, some bay-leaves, salt and black pepper; put in a jar and put in the fish and cover.

To Cook Corned Salmon.

Let it freshen by pouring cold water over, and changing it until the salt is drawn out.

Boil in fresh water, and serve with drawn butter and parsley.

To Broil Corned Salmon.

Freshen and wash the fish, drain and hang up to dry, and broil over a quick fire.

Trout.

Scale and clean them, fry them brown in butter; melt some butter and add to it some green parsley fried crisp; serve with the fish. You can add to the melted butter some essence of anchovy and a glassful of white wine; garnish

the fish with slices of lemon and fried parsley. Boil them the same as salmon.

Trout Stewed.

Wash, clean, and dry them; put into a stew-pan over the fire two ounces of butter, dredge in a little flour, add some grated nutmeg, a little mace, and a little cayenne pepper. Let this stew, and when well mixed, put in the fish. When they are slightly browned, pour over them a pint of veal gravy; add a little salt, a bunch of parsley and a little lemon-peel; let it stew slowly for forty minutes, then dish the fish, strain the gravy clear, and pour it over the fish.

Smelts Fried.

Clean them and wash them carefully; roll them in flour, place them in the pan close together, fry them crisp in melted butter, lard, or sweet oil; turn them all together with a broad knife.

Or place them for a short time in vinegar, salt, pepper, bay-leaves, then dry them well, dredge with flour, and fry in butter.

Smelts Stewed.

Put them in a saucepan with fresh butter, white wine, grated nutmeg, sliced lemon, and fried flour; let them stew. When done, serve on a napkin, with green parsley.

Flounders, Paugies, or any Fresh Fish.

Clean and wash them, dry them well, dredge with flour, and fry in melted butter; then drain them dry, serve them on a napkin, garnish with fried parsley, or a sauce made of pepper, salt, and orange or lemon juice.

To fry Flounders, Paugies, etc.

Scale them carefully; draw and wash them thoroughly; dry them, roll them in flour, sprinkle on a little salt, and

fry in hot fat, dripping, or lard; carefully move the pan and fry slowly that every part be well cooked of a light brown, and not burned; drain them from the fat and serve on hot dish.

Flounders with Brown Gravy Sauce.

Prepare them as before. Cut them down the backs and fry them as before. Make the sauce as follows:

Put some butter into a saucepan over the fire, some shred parsley and cives; let it simmer; add some salt, pepper, and some fish-broth (this can be omitted); some capers and some brown gravy; when a little brown, put in the fish, cut in pieces; simmer, drain out the fish, strain the sauce over them and serve.

Flounders with Cucumber Ragoût.

Prepare and fry them. Take the seeds from four good cucumbers, cut the cucumbers in pieces and put them in vinegar with salt, pepper, and an onion sliced; turn them from time to time for about two hours; fry them in hot butter; add some fish-broth, put in the fish, and let them simmer; skim off the fat and add some browned gravy. Serve with the ragoût poured over them.

To Stew Pickerel.

Put some clarified butter into the pan with some lemon-juice, salt, pepper, nutmeg, cloves, sweet herbs; put in the fish and stew them; simmer some mushrooms in butter and a little fish-broth, and a good ragoût. Drain the fish into a dish and pour the ragoût over them. You can cook them as other fish.

Fish Stuffed with Oysters.

Prepare them as usual. Fill them with oyster forcemeat; bend them round and skewer the tail to the mouth. Sprin-

kle a little salt, some pieces of butter, and dredge some flour over them; put in the oven and bake about forty minutes. Take out the fish over the fire, and add to the gravy a tablespoonful of sherry wine, Harvey's sauce, grated lemon-peel, cayenne pepper, some melted butter. Strain and serve with the fish—hot.

Fish Stewed with Oysters.

Scale and clean carefully. Slit them down the back and cut in two. Put in the stew-pan some butter, salt, pepper, parsley, mushrooms, truffles minced; some wine. Stew gently, and when nearly done, blanch some oysters in their own juice and some lemon; add them to the stew; let them simmer. Take out the fish, drain on a dish; place the oysters around, and strain the gravy over. Garnish with slices of lemon and fresh parsley or green leaves.

To Fry Perch.

Scale and clean them; take out the gills, and cut off the fins. Rub on a little salt, roll in flour, and fry in hot fat or butter light brown. Garnish the dish with parsley or green leaves.

Perch with Mushrooms.

Clean as before, cut in pieces; put some mushrooms in cream and a little butter; let it simmer. Put in the perch with the yolks of three eggs, some parsley and nutmeg. Stir gently; when done, take out the fish, place them in a dish with the ragoût. Garnish.

Eels Fried.

Skin and scrape them clean. Cut them in short pieces. Wash and roll each piece in flour, or coat them with yolk of egg, and roll in powdered cracker. Fry in hot lard and butter, turning and browning each piece. Sprinkle on a little salt. Garnish with parsley.

Eels Broiled.

Skin them, draw and wash them. Roll them in a coil and fasten them; put on a clean hot gridiron over a steady fire. Broil both sides. Carefully salt them, place on a dish, and pour melted butter over. Garnish with fresh parsley. You can cut in pieces if you prefer them so.

Broiled Eels with Sauce.

Skin and joint them, each piece about three inches long. Mix some butter, herbs, parsley, onion; season with salt and pepper. Simmer the eels in this; leave them in it to cool. Dry them, and dredge them separately with fine bread-crumbs, and broil on a hot gridiron over a slow fire. Brown the sauce. Strain and pour over the eels.

To Boil Fresh Mackerel.

Wash the fish after scaling and drawing; keep the roe whole. Steep it in some vinegar, replace it in the fish, and close it. Put in boiling water over the fire; let it boil gently about fifteen minutes; when the tail splits and the eyes start, it is done. Take it carefully from the drainer, and dish on a warm plate; be sure to keep it whole. Pour some nice drawn butter over, and serve. Garnish with parsley.

Salt Mackerel Fried.

Soak it several hours. Scrape and clean until it looks bright. Roll in flour, and fry in hot lard.

Fresh mackerel is fried as any other fish, simply.

Fresh Mackerel Fried—with Sauce.

Scale and clean it, split it down the back; take out the bone, wash, and dry it well; roll in flour, and sprinkle with salt; fry in hot lard and butter.

Make a sauce with melted butter, one spoonful of Har-

vey's sauce, same of mixed mustard, and two of vinegar. Simmer, and strain over the fish. Garnish.

Salt Mackerel Broiled.

Soak several hours; scrape and clean it well; hang it up to dry; place it on a hot gridiron, flesh side down; when brown, crisp the outside, place on a warm dish, and serve. Pour some melted butter over it.

To Broil Fresh Mackerel.

Scale it, split down the back, take out the entrails, wash very clean. Sprinkle some salt over; let it stand; hang it up to dry. Place it on a hot gridiron, with flesh down; when brown, turn and cook the other side. Put it on a warm dish; put melted butter over it.

Fresh Herring Broiled.

Scale and clean, rub with melted butter, roll in flour or fine bread-crumbs, and broil on a hot iron quickly; serve with white sauce, or pour some butter over them.

Herring Boiled.

Scale and clean them, wash them in vinegar, boil in hot water over the fire ten minutes; dish them; serve with drawn butter mixed with one tablespoonful of catsup, teaspoonful of vinegar, same of mixed mustard.

Herring Fried.

Scale and clean them, wash carefully, roll in flour, sprinkle a little salt and pepper, fry in hot lard or butter.

To Fry Sturgeon.

Cut thin slices, take off the skin, dip in beaten eggs, roll in fine cracker with some minced parsley, season with salt

and pepper, serve garnished with parsley, and fry in butter or lard. Serve hot.

To Broil Sturgeon.

Cut thin slices, broil over a quick fire; hot gridiron; put on a warm plate, and season with pepper, salt, and butter, and serve with anchovy sauce.

Sturgeon Boiled.

Boil in salt and water, and serve with drawn butter and sauce; garnish.

Cod's Head and Shoulders.

Clean out the gills and blood from the bone, and wash the head very clean, rub it with cider vinegar and a little salt. When the water boils, throw into it a glassful of vinegar and a handful of salt; put the fish in. It will take about half an hour for a small fish, and three-quarters for a large one; boil gently. When done, take it up, and strip off the skin; put it in a quick oven, having first dredged it with flour; baste it with butter continually. When the froth begins to rise, strew over some fine bread-crumbs. Have it a nice light brown. Garnish with slices of lemon or fried oysters. Serve with lobster sauce.

Another Method.

Clean it carefully, rub it with vinegar and salt, put it into boiling water with a glassful of vinegar, and a handful of salt. It will take half an hour to boil a small fish, and three-quarters for a large one. You can garnish with grated horseradish and slices of lemon; serve with oyster sauce, or simply drawn butter, garnished with parsley.

Cod Baked.

Have a piece from the middle; skin it, make a dressing of the yolks of two hard-boiled eggs, the roe of the fish half boiled, some fine bread-crumbs, some grated lemon-peel, butter, pepper and salt to taste, bind it with the white of an egg, sew it in the fish; bake before the fire, turning frequently; baste with butter; serve with butter or oyster sauce.

Cod Stewed.

Scald the sounds, and cut them in pieces; if dried, boil them; blanch the roes, cut them in pieces with an equal quantity of the liver. Take the middle of a piece of cod, put all in a stew-pan, add a little grated nutmeg and ground mace, an onion, some sweet herbs, salt, half a pint of boiling water; cover closely, let it stew about eight minutes; add four glassfuls of port wine, six oysters, with the liquor strained, some butter rolled in flour; shake the pan occasionally while stewing; when done, remove the onion and the herbs; dish it, and garnish with sliced lemon.

Sliced Cod.

Put some slices into a baking-dish, cover them with some good, second stock; bake; when done, thicken the stock, strain it, pour it over the fish; season with cayenne pepper, salt, and lemon-juice; add some capers or chopped parsley.

Cod Boiled.

Lay some slices for three hours in salted water; add a wineglassful of vinegar; fill your fish-boiler nearly full of water, put in a handful of salt, let it boil; then put in the fish, boil ten minutes; garnish with parsley and slices of lemon and horseradish; serve with oyster sauce.

Cod Stewed.

Put the fish in your stew-pan; add a small lump of butter, three or four blades of mace, some bread-crumbs, pepper, salt, a small bunch of sweet herbs. When nearly done, add a wineglassful of sherry; stew gently until done.

Dried Codfish.

Soak it overnight. Then double the two sides together, put it in some water in your fish-boiler, let it simmer two hours, pour over it some rich, drawn butter (see Sauces); garnish with boiled beets, chopped fine, and slices of hard-boiled eggs, and fresh parsley, or green leaves.

Corned Codfish.

Wash it; put it over the fire in some boiling water; let it boil slowly, for half an hour; serve with drawn butter.

Fresh Codfish Boiled.

A codfish weighing about two pounds. Scale and clean thoroughly. Have your fish-boiler two-thirds full of water; when boiling put in your fish (if you have no strainer, fasten it in a napkin tightly to keep it from breaking), with a handful of salt; boil gently about half an hour; raise the drainer; place the fish on a warm dish and pour rich drawn butter over it; garnish with fresh parsley and slices of hard-boiled egg.

Fresh Codfish Fried.

Have some nice slices from the middle of the fish, pour some vinegar and sprinkle some salt over them; afterwards dry them; dip them in beaten egg and roll in fine cracker or wheat flour; put them in hot lard and fry slowly. Do not break the slices. Must be of a light brown when ready to serve. You can add some butter, when nearly done, to brown them.

Fresh Haddock Boiled.

Nicely scaled, cleaned and prepared by the fishman. Wrap in a clean napkin and put in boiling water with a little salt. Three pounds will require about twenty-five minutes. Dish carefully; serve with white sauce and slices of hard-boiled eggs.

Haddock.

To be fried and boiled same as codfish.

Cod Sounds—Boiled.

Scald them in hot water, take off the dirty skin, and when perfectly clean, boil tender in equal quantities of milk and water. Serve with egg sauce. (See Sauces.)

Codfish Balls.

Soak overnight about two pounds of codfish, then let it simmer until perfectly tender; when done, pick it to pieces, taking out every bone. Chop it fine; boil, peel, and mash about three quarts of potatoes; mix them well with the fish, moisten with milk and a little butter or lard; add some pepper, a spoonful of flour. Mix all well together, and make into balls, about an inch thick. Fry them a nice crisp brown, in hot lard.

Salt Fish.

Soak until fresh. Dry it well and dredge it with flour; fry it a nice brown, in lard or butter. Serve with fried parsley.

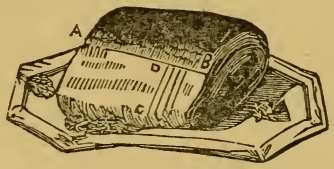
Another Method.

Take about two pounds of fish, put it in cold water, over a slow fire. Do not let it boil. Leave it for about an hour and a half on the fire. Then pick it in small threads; clean it well. Put it in a saucepan with a quart of fresh milk thickened with egg; add a little white pepper; just

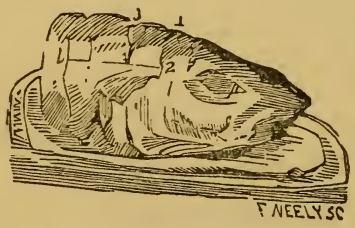
before it begins to boil take it from the fire; beat four eggs together and add two ounces of butter. Put it to the fish, stir it well, set it on the fire for one minute, stirring. Serve on buttered toast.

Salt Codfish.

Boil about two pounds of fish. Peel and boil two pounds of potatoes. Slice them thin. Slice six boiled eggs. Put a layer of fish in your dish, then a layer of potatoes and eggs, alternately, until all is used; add a pint of condensed milk, beaten with a pint of water; put some lumps of butter over the top; cover and put in the oven for one hour.



If you have no fish-slicer, use a silver or plated knife. In carving a piece of salmon, cut thin slices as from A to B. and help with it pieces cut from C to D.



To Carve Cod's Head and Shoulders.

Carve from 1 to 2, and then along the line to 5, help slices accompanied by some of the sound, which is to be found lining the back and which you may obtain by passing the knife under the back-bone at 5.

SHELLFISH.

Lobster Boiled.

Put the lobster in boiling water; boil until every part is of a bright red; let cool; extract the meat from the large claws, place the lobster on a dish surrounded with lettuce or celery, cut it open from the head to the extreme; put the meat from the large claws on the lettuce each side of the lobster. Serve parts from the lobster and claws with nicely dressed salad.

Boil as above. Take all the meat from the shell; mince it, add a little salt, some mace, some wine; put it in a saucepan over a slow fire; add bread-crumbs and some butter; simmer; serve on hot lobster shell.

Curried Lobster.

Mince the meat of a lobster, add some veal broth, one onion, minced, two ounces of butter, two dessertspoonfuls of curry powder; let all simmer one hour; add juice of one lemon, and salt to taste.

Lobster Croquettes.

Mince all the meat taken from the shells of a lobster; season with salt, pepper, a little mace, sufficient milk to moisten all; put it over a slow fire; simmer; when hot, stir in a spoonful of flour and butter rubbed together; let it thicken; add sufficient milk to make it as thick as custard

when cold. Let it cool; make it in balls about the size of an egg, roll in flour, dip in beaten egg, roll in bread-crumbs or fine cracker, fry them in hot lard, turn them; take them out when of an equal light brown.

Simple Lobster Salad.

Boil a lobster until all red; let it cool; take the meat from the shell and mince it and season with salt. Cover a dish with delicate lettuce arranged with the small red claws, put the meat in the middle and pour over some vinegar. Serve with any sauce.

Crabs Boiled.

Boil them in hot water until bright red, crack the large claws, and serve on a dish.

Crabs Stewed.

After boiling crack the shells, pick out the meat, put in a saucepan, add some wine, lemon-juice; stew them; add some nutmeg; turn it into a dish with the small claws around it and slices of lemon over it.

Crabs Buttered.

Boil them; pick out the meat; mix with the yolks of hard-boiled eggs, some claret wine, vinegar, and a little ground cinnamon, a quarter pound of butter; simmer, and serve with sauce made with vinegar, butter, and a little flour.

Soft-shell Clam Chowder.

One hundred soft-shell clams well washed from the sand which adheres to them; mix with pint of tomatoes skinned, (or half a can) chopped; four ounces of butter, thyme, savory, half teaspoonful of ground cloves and curry pow-

der, mixed; boil gently until well mixed and smooth; add a little cream or condensed milk and a gill of sherry wine.

Deviled Crabs.

When boiled, take the meat from the shells, carefully from the body; mince it, add one-third as much bread-crumbs; hard-boiled eggs, minced fine, lemon-juice, cayenne pepper and salt, mix and add some rich white sauce; make all into a smooth paste, and put them neatly in shape on the red shells; add a few crumbs, and brown them in the oven.

Deviled Lobster.

Take the meat from the shells and mince it fine; add one-third as much bread-crumbs as meat; some hard-boiled egg, minced, lemon-juice, cayenne pepper and salt; add some rich white sauce, mix into a smooth paste, make them in form and brown them in the oven. Serve on plates with red edges, with some small claws around, and some fresh parsley or celery leaves. After you have mixed them, add some wine.

Soft-shell Crabs.

Wash in cold water two dozen live soft-shell crabs. Dry them; beat six eggs; pound and sift one pound of butter-crackers; dip the crabs into eggs, then roll them in the crackers. Put one pound of butter into your frying-pan; when heated, fry the crabs a light brown; season with pepper and salt, drain them dry and serve hot.

Crabs Dressed.

Boil them, take out the white meat, and place it around your dish; mix the yellow part with vinegar, mustard, a little oil, salt and pepper, and place it in the centre.

Another Method.

Take the meat of boiled crabs, mix it well with vinegar, bread-crumbs, grated nutmeg, and a little butter. Serve in the shells.

Crabs Baked.

Take the meat from the shells of boiled crabs, mix it with some fine bread-crumbs; add some white pepper, salt, a little cayenne, and grated nutmeg. Put it in the shells or a dish, add some pieces of butter, and squeeze on some lemon-juice. Cover with fine bread-crumbs, and bake.

OYSTERS AND CLAMS.

Observations.

Do not buy oysters or clams unless the shells are firmly closed.

Oysters, Baked or Scalloped.

Butter a shallow or deep dish; cover the bottom with rolled crackers and some pieces of butter; cover with a layer of oysters, then another layer of crackers and butter, then oysters, then crackers and butter on top; pour the juice over with a little salt, and bake. Pour the juice of the oyster over just before putting in to bake.

Oysters Scalloped.

Steep some bread-crumbs in the liquor. Put them with the oysters, chopped, into scallop-shells, with a little butter; season with salt, pepper, and a little grated nutmeg; make a paste with bread-crumbs and butter; cover the oysters with it and bake.

Oysters.

After they are opened, put them in a saucepan with their liquor; stir them over the fire a few moments to blanch them.

Take them out one by one and lay them upon a plate. Put some truffles and mushrooms in a saucepan with a little melted bacon; moisten with gravy, let them simmer but not boil; thicken with broth, made of veal and ham. When you wish to serve, put in the oysters; let them get hot. Serve.

Oysters Broiled.

Open and dry large oysters, have a fine wire hinge broiler, put the oysters in, and broil over a quick fire, turning the broiler and not the oysters. Put them in a dish with hot butter and pepper.

Or, put large oysters in white paper buttered, and broil on hot iron, as before.

Another Method.

Open them and leave them in the shells; add to them some pepper, a little minced parsley, aud some fresh butter, cover with some fine bread-crumbs. Broil them, and brown the top with a red-hot shovel.

Oysters Stewed.

To half a pint of oyster-juice add the same quantity of cream, or a gill of condensed milk mixed with a gill of water, two or three blades of mace, a little pepper and salt, three or four crackers rolled fine; simmer half an hour; then add two ounces of butter and the oysters. Simmer a little, and serve with dressed celery.

Another Method.

To two dozen oysters add about one ounce of butter and a very little pepper. Let it simmer, and serve with crackers.

Another Method.

Rinse them in their own liquor, strain the liquor, and thicken it with wheat-flour and butter; put it into a stew-

pan with the oysters. Add some lemon-peel, shred fine, or some slices of lemon, some whole white pepper. Let it simmer, but not boil. A glassful of wine may be added to the liquor, before the oysters are put in, if desired.

Oysters Stewed with Champagne.

Rub the bottom of a tin dish with butter. Put the oysters in, and a little pepper; strew over a little minced parsley; add half a glass of champagne; cover with thin slices of fresh butter, some fine bread-crumbs; cover the dish, place it upon the fire, with some fire over it, let them stew until of a nice brown; take off the fat, clean the brim of the dish and serve hot. Grated cheese may be added instead of bread. You can cook equally well in a good oven.

Oysters Stewed.

Strain the juice of fifty oysters; add one pint of milk, four crackers rolled fine. Let them simmer, until the crackers are soft, stir in two ounces of best butter, add the oysters, stirring them through; let them simmer until boiling hot. Serve with salad.

Oysters Fried.

Roll them in flour, and fry them a light brown, in butter or lard.

Another Method.

Break an egg in a teacup, and fill with ice-water; beat light; sift in flour to make a thin batter. Dip in the oysters, roll them in fine cracker, boil as doughnuts, in hot lard, turn once with a ladle. Instead of cracker, dip them in corn-meal.

Another Method.

Mix together the yolks of eggs, and some fine bread-crumbs, a little mace, grated nutmeg, and salt; dip the oysters in, fry them a nice brown, in hot lard.

Oysters Fried in Batter.

Drain them, let them lay for a while in the juice of three or four lemons, some pepper, a bay-leaf, an onion sliced, half a dozen cloves; turn them occasionally; make a batter with some flour and water, a little salt and one egg; beat all well together, add a little melted butter. Dry the oysters on a napkin. Put some butter in your pan, let it get very hot; dip the oysters one by one in the batter; put them in the pan; fry a nice brown; serve on a napkin; garnish with fried parsley.

Oyster Fritters—Clam Fritters.

Beat two eggs with a cupful of milk, thicken with flour, add a teaspoonful of yeast powder, stir the oysters into the batter, and drop it with a spoon into hot lard or butter.

Chop clams and cook same.

Oysters Roasted.

Put some large oysters (not opened) upon a gridiron, or in the oven. When done, they will open. Do not lose the liquor from the shell. Serve hot upon a clean napkin.

Oyster Patties.

Line your patty-pans with puff-paste. Cut the oysters into small pieces; put them into a saucepan with a little nutmeg, a very little white pepper, a little lemon-peel, cut as finely as possible, a very little cream and a little oyster-juice. Let it simmer for a few minutes, fill the pans, cover with rich puff-paste, and bake.

Oyster Pie.

Put a nice paste in a buttered pudding-dish, put in some lumps of butter, pepper and salt; put in the oysters, heat one-half a cupful of the liquor, and one-half a cupful of milk;

add two spoonfuls of flour, with two ounces of butter; let it simmer until about as thick as cream; add it to your oysters, cover with paste and bake.

Oyster Pie with Sweetbreads.

Blanch the oysters and sweetbreads in hot water; cut the sweetbreads in thin slices; lay them alternately with the oysters in your dish; season with salt, pepper, a little mace and nutmeg; add some good sauce and a little cream, and a little of the oyster liquor; cover with paste, and bake in a slow oven.

Clams Boiled.

Wash clean fifty or one hundred small clams; boil them until the shells open, take them from the shells, stew them in a little butter, and serve on toast.

Clams Roasted or Baked.

Wash them clean, put them on a gridiron over the coals, or in a dripping-pan, and bake in the oven; cook them until the shells are open. Serve hot.

Clams Stewed.

Put them with the juice and some butter over the fire, and let them stew slowly half an hour; add some butter and flour rubbed together. Serve on toast. Or stew them in butter, vinegar and a little pepper.

Clams Fried.

Roll them in flour, and fry them in butter and lard, or roll them in dried bread-crumbs.

Clam Fritters.

Make a batter with two eggs, beaten lightly with a pint of milk; add sufficient flour to make a soft batter; add a

teaspoonful of yeast powder; stir the clams in whole or chopped; drop them in hot lard, with a spoon.

For clam chowder see Made Dishes, page 117.

Soft-shell Clams Fried.

Wash them, roll them in flour, and fry them in lard and butter.

Soft-shell Clams Stewed.

Stew them gently in a little butter, for about half an hour.

Scallops Stewed.

Put them in a saucepan with a lump of butter, some milk, pepper and salt; let them simmer fifteen minutes, thicken with a little flour, and serve with or without chopped parsley.

Scallops Fried in Batter.

Make a batter with a cupful of milk thickened with flour and a teaspoonful of yeast powder, and one egg; dip the scallops in the batter, and fry in hot butter and lard.

Mussels.

Wash and scrape them very clean; stew them with fresh butter, season with salt, pepper, parsley, bread-crumbs, and a little vinegar.

Mussels with White Sauce.

Take them from the shells, put them in a saucepan with some fresh butter, parsley, and sweet herbs, minced fine; season with salt, pepper and nutmeg. Put it upon the fire, and when the liquor is wasted away, put in the yolks of eggs and lemon-juice. Serve.

Mussels with Brown Sauce.

Take them from the shells, put them in a saucepan with browned flour and butter, a little parsley and sweet herbs, minced fine; salt, pepper, and nutmeg; put it upon the fire, and when the liquor is wasted away, add some lemon-juice.

MEATS.

Observations.

In boiling meat, be sure to have very clean pans or kettles. Put the meat into cold water, and boil slowly; in boiling beef or mutton, first rub it well with flour; keep the kettle covered; skim well.

In broiling meat, have a clear bright fire, have your gridiron thoroughly heated, and the bars rubbed with suet, have a double gridiron, and turn repeatedly while broiling. Heat your dish; put butter, salt and pepper upon the dish before dishing the meat.

To Boil Beef.

Put the meat in cold water, over a slow fire. Allow one hour for four or five pounds of beef.

Beefsteak Broiled.

Have a double gridiron, heat it thoroughly, rub it with suet; have the steak about an inch thick; if not very tender, pound it on a board; broil it over a clear fire; turn several times. Have your dish warm, put in it some butter, salt and pepper; rub the steak into it. Serve hot. You may squeeze a little lemon-juice over it if you wish Or broil some ripe tomatoes over it.

Beefsteak Fried.

If not tender, pound it with a rolling-pin. Heat your pan; if the meat is very lean, put a little butter in the pan;

put it over a slow fire; turn frequently; take the meat from the pan when done, add a *little* water to the juice, with a little flour, salt and pepper; cook it, and pour it over the steak, hot, or serve with a sauce (see Sauces).

Steak with Onions.

Fry as above; when done, dish it; stir some flour and a very little water into the gravy; let it cook, season with pepper and salt; have some onions parboiled and sliced, add them to the gravy; cook carefully; when done, pour them over your steak, and serve hot.

Beefsteak à l'Italienne.

Season the steaks with salt, pepper, and coriander seed; sprinkle over some rose vinegar and elder vinegar; lay them one upon another for an hour; then broil them on a double gridiron; serve with their own gravy and a little orange-juice.

Beefsteak Rolled.

Beat the steak; take a large one without bone; make a dressing as follows: mince fine some meat of poultry, cold veal, lean and fat, cold boiled bacon (fat), parsley, onions, sweetbreads, truffles, and mushrooms; the beaten yolks of eggs; a little milk; salt and pepper, and herbs. Spread this over the steak, roll them up, fasten them; stew in a little water; when done, drain them; put on warm dishes; make a gravy with some browned flour.

Beefsteak with Tomatoes.

Broil the steak on one side, and turn it; slice the tomatoes thin, and lay them on the steak; when the steak is done, put it on a hot steak-dish; press the steak and tomatoes together, season with pepper, salt and butter.

Beefsteak Stewed.

Take round steak, cut about an inch thick: fry it with some fat, over a brisk fire; put it with the gravy and a little good stock, a little port wine, into a stew-pan, stew gently; when tender, dish it; strain some of the sauce over it, and garnish with grated horseradish.

Beef Stewed.

Take a piece of the round; rub it with pepper, salt, and allspice; put it in just sufficient hot water to cover it; put in two or three onions, chopped; when partly done, add some tomatoes, skinned; some boiled carrots; dredge occasionally with browned flour; dish, and pour the gravy over.

Another Method.

Cut the beef in pieces; parboil them in a beef-broth; brown some butter and flour, moistened with broth, in a stew-pan; put the beef in, with some onions parboiled; a glass of sherry; a bunch of sweet herbs; parsley; pepper and salt; stew until quite tender; skim, add a few capers, put the beef in your dish, and garnish with the onions; pour the sauce over.

Brisket of Beef Stewed.

Put it in sufficient water to cover it; let it stew until tender; skim off the fat, strain the gravy; add a glassful of port wine, and flavor with spice, in a bag. Dish it, and garnish with boiled vegetables.

Beef Stewed.

Put some rough pieces of beef in your pot; cover with hot water; add three or four chopped onions, some salt and pepper; boil slowly, when nearly done, dredge some

browned flour; cook off all the water, and let it brown. Serve in its own gravy.

Another Method.

Put the beef on the fire, with just sufficient water to cover it, a little salt; when partly done, add three or four onions, chopped, some cloves, fat pork, chopped; when tender, add some good vinegar, thicken with flour; cook slowly for some time; add a little pepper. Thicken and brown the gravy.

Another Method.

Put it over the fire, with sufficient water to cover it; add some sliced potatoes, carrots, turnips, and an onion; season; stew slowly; when tender, pour off the gravy, and brown the meat; skim the gravy, and thicken with sifted flour; dish the meat with the vegetables, and pour the gravy over.

BEEF À LA MODE.

Parboil a brisket of beef; tie strips of fat bacon around it; put sticks across your dripping-pan. Put into your pan some vinegar, salt, and pepper, spice, cloves, and mace, onion, rind of a lemon, and sage; place the meat upon the sticks, and baste constantly. When done, let it simmer in the sauce; the sauce should be thickened a little with flour.

Another Method.

Take a tender piece of round, make openings through it. Make a stuffing of fat bacon, chopped fine, with pepper, cloves, mace, onion, carrot, sweet herbs, and bread-crumbs; mix well together, and force into the openings. Put it into a pan, chop some onions, bacon, herbs, bread, spice; put this over the top, sprinkle with red pepper, and flour; pour over a cupful of vinegar or wine. Let it simmer slowly, for some time, then bake in a quick oven. Baste while baking.

Beef Bouilli.

Put the beef in a saucepan, with a little water and salt; parboil, then add some pepper, and four or five onions cut fine; some ground cloves, and vinegar; when tender, stir in some browned flour; let it simmer. When done, should be tender as boiled tongue; serve with the gravy poured over.

Beef à la Braise.

Cut off the long bones and fat from a piece of rib-beef. Tie around it large pieces of bacon, seasoned with spices, sweet herbs, parsley, onions, and mushrooms, chopped fine. Cover the bottom of your stew-pan with pieces of fat bacon, and over that lean beefsteak, seasoned with spice, herbs, and onion, lemon-peel, pepper and salt. Put in the beef, fleshy side down; season the upper side the same. Cover the saucepan close, put it upon the fire, with fire over it, or put it in the oven. Serve with sauce (see Sauces).

Spiced Beef.

Pound till tender a slice of beef. Spread it with whole pepper, allspice, and cloves; roll it up and tie; drop it in some beef-brine for a day or two; wash it clean; make a paste, roll it out; mass it around the beef. Tie it in a pudding-cloth, and boil for about two hours.

Beef à la Vinaigre.

Have a piece of lean beef, about three inches thick; pound well, stew it in water and a wineglassful or one-half gill of white wine vinegar; season with salt, pepper, cloves, bunch of sweet herbs. When the liquid is almost exhausted, take it from the fire. Serve the meat cold, with slices of lemon.

Beef Tenderloin.

Put the tenderloin whole in a stew-pan, with some gravy, spice, pepper, salt, cayenne, one tablespoonful walnut catsup. Simmer; add a little browned flour to the gravy.

Fillet of Beef Roasted.

Lard it, baste with fresh butter, while roasting. Season well; take one hour to one hour and a half. Serve with tomato sauce. Garnish with horseradish, and serve with currant jelly.

Fillet of Beef.

Put a thin slice of fat beef in your pan; place the fillet on it; season with salt and pepper. Cover the top with a little thin fat. Chop fine one-half pound round of beef; put it in an earthen dish, with water to cover. Put it in a moderate oven, until the juice is drawn out. Season with salt and pepper; add some butter; baste the fillet with it, when about half-cooked, constantly till tender. Take the fillet from the gravy; dredge with flour, put it in the upper part of a quick oven. Place some butter on the flour, baste it; when nicely browned, take it from the oven.

Rules for Roasting Beef.

Ten pounds of beef will take two hours to two and one-half. Six pounds, from an hour and one-quarter to an hour and one-half. Fat beef does not require basting.

Coloring.

Put a tablespoonful of flour in a pan over the fire, and stir it until of a rich brown; do not let it burn.

Beef Roasted.

Wash it, and rub it over with salt, pepper and flour. Roast it in a good oven. Baste with its own gravy, while

cooking. When done, dish it; put the dripping-pan over the fire, stir in some flour; add a little water. Let it cook slowly; pour a little over your meat, and serve the remainder in a sauce-boat.

Cold Beef Dressed.

Cut the meat in thin slices; put them into some strong broth, in a stew-pan; add some minced parsley, an onion, and a small piece of butter. Let it simmer fifteen minutes, then add a glassful of port wine, a little lemon-juice, and the yolks of two eggs beaten; mix well, stew quickly; warm the dish over steam; rub it with onion; pour the stew into it, and serve.

Another Method.

Season the slices with pepper; fry them in butter a light brown; boil a cabbage, squeeze it dry, chop it fine; remove the beef from the pan; put the cabbage in, sprinkle with salt and pepper; keep the pan moving for a few minutes; place the cabbage in the centre of the dish, with the meat around it.

Beef Kidney Fried.

Cut off the fat and skin; cut the kidney in thin slices; sprinkle them with salt, nutmeg, and cayenne pepper, and a little minced parsley. Fry them brown, on both sides, then add to some good gravy some Madeira wine. When the kidneys are brown, pour it gradually into the pan; just as it boils, add a tablespoonful of lemon-juice and a small piece of butter. Put some small pieces of bread in your dish; pour the kidney and gravy over it.

Beef Kidney Stewed.

Cut the kidney in squares, carefully cutting off the sinews; wash, and put it in a stew-pan, with salt, enough water to

cover; stew until tender; add some chopped onion, pepper, ground cloves, a little celery and parsley. Simmer until very tender, thicken with a tablespoonful of browned flour, rubbed with two ounces of butter. Serve on toast.

Beef Heart Roasted.

Wash it well, stuff it with forcemeat (see Made Dishes), then roast it, which will take about forty minutes; have a clear fire. Serve with currant jelly.

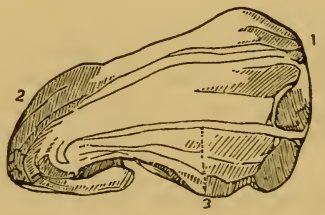
The forcemeat can be made of bread soaked in hot water, seasoned with salt, pepper, chopped fat pork or suet. Baste frequently while roasting.

Beef Tongues.

Parboil the tongue in water with salt, then cut off the roots, take off the skin, tie strips of bacon on it, roast it, basting with butter, vinegar, salt and pepper. When done, cut it in slices, stew it with capers, parsley, and onion, chopped fine; add some gravy, salt, pepper, and vinegar.

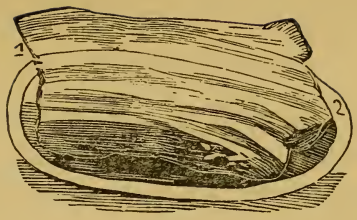
Or boil simply.

Wilson Packing Co.'s beef tongues are very convenient when you wish to get up a lunch or supper suddenly.



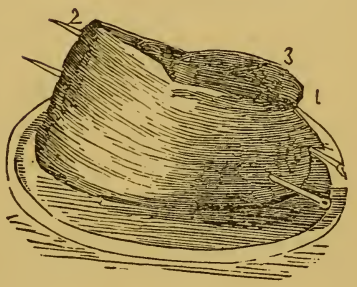
To Carve Sirloin of Beef.

Carve long thin slices from 1 to 2; the under part at the line 3 is the tenderloin.



BRISKET OF BEEF.

Carve from 1 to 2 down to the bone, having first cut off the outside.



AITCH-BONE OF BEEF.

Cut off a thick slice from the entire surface, as marked 1, 2; the solid fat is at 3, and must be cut across; the soft fat will be found at 4.

ROUND OF BEEF.

Carve the same as aitch-bone.

WILSON PACKING COMPANY'S corned beef in cans is very useful for small families, who do not always care to cook

meats. We have used it a great deal. Is ready for the table. The meat is in a solid form, and cuts in nice slices.

To Broil Mutton Chops.

Trim them nicely, taking off the fat and skin; have the gridiron clean and hot, over a clear fire; put the chops on; turn them often, to keep them from burning; season with pepper and salt. When done, put them on a hot dish, rub some butter over them, and serve.

Another Method.

Have them cut from the leg; rub them with onion, broil them over a quick fire; have your dish hot, rub it over with onion; season the chops with salt, pepper, and butter.

Chops Fried.

Take off the fat and fry it in a pan; roll the chops in flour, salt and pepper; fry them in the fat, turning them frequently until done through.

Mutton Cutlets.

Cut off the thick end of the bone, put them in a saucepan with some melted butter and salt; stew without browning. Mix some parsley and thyme with the yolks of eggs beaten; when the cutlets are cool, dip them in the mixture, and rub them over with fine bread-crumbs, sprinkle a little cayenne pepper over, and broil them over a brisk fire; when done, dish them, squeeze some lemon-juice over them; garnish with slices of lemon.

Loin of Mutton Stewed.

Remove the skin and bone, roll it, put it in a stew-pan with a pint and a half of water, two dessertspoonfuls of sherry wine, a piece of butter, some sweet herbs, two onions

chopped; stew until tender, three or four hours; strain off the gravy. Serve with jelly.

Mutton Stewed.

Joint a neck-piece, put it in a kettle, just cover it with water, add a little salt; when partly done, slice in three or four onions, some carrots, thyme or any sweet herb; pepper and salt to taste; when tender, thicken with a tablespoonful of flour, mixed with a little water, add a little chopped parsley; dish it on some slices of toast or bread; garnish with fresh parsley and slices of carrot.

Leg of Mutton Boiled.

Soak it four hours in water and salt, rinse it and dry it; roll it in a floured cloth and boil it about two hours. Serve, garnished with parsley and drawn butter or caper or oyster sauce.

Leg of Mutton à la Braise.

Take off most of the knuckle of a leg of mutton, divide it in two or three pieces, trim off the rough edges of the leg and half roast it; place it with the trimmings and knuckle in a stew-pan, add some slices of fat bacon, some thyme, sweet herbs, an onion stuck with cloves, half an ounce of butter rubbed in flour; stew slowly, shaking and turning while stewing; when tender, take it up, skim the gravy, strain it, boil until reduced. Put the meat in a dish, pour the glaze over it, and serve.

Neck of Mutton.

Boil slowly until nearly done; moisten some bread-crumbs and sweetbreads, chopped fine, with the beaten yolks of eggs. Cover the mutton with it and roast it. Mutton-steaks can be cooked in the same manner.

Breast of Mutton Stewed.

Stew it until tender, in gravy or water; bone it, season with salt and pepper; boil it, skim the fat from the gravy, add some mushroom catsup and a little browned flour to the gravy. Let it simmer, dish the meat and pour the gravy over it.

Mutton Kidneys Broiled.

Skin and split them, without separating; place the opened sides first to the fire; turn them in a few minutes, sprinkle with salt and cayenne, and in three minutes take them from the fire, put a piece of butter inside, squeeze some lemon-juice over them and serve very hot.

Observations on Roasting.

Leg of about eight pounds will take one hour and a half. Saddle of ten pounds, one hour and a quarter to one hour and a half. Shoulder, one hour and a half. Loin the same. Breast, three-quarters of an hour. Neck, one hour.

To Roast Mutton.

Put a little fat or drippings in your pan. Put the meat in. Baste with the gravy when it is hot fifteen minutes before you wish to serve. Add half a pint of water to the fat; dredge with flour and salt. When the meat is dished, remove the fat, brown some flour, add it with a little salt; strain it into your boat.

To Roast a Leg of Mutton.

Boil it until tender, take it from the water, sprinkle it with salt and pepper, rub it with flour. Roast it quickly, one hour.

Leg of Mutton Boned and Stuffed.

Remove the bones. Make a nice stuffing (see Sauces), put it in the leg, fasten the knuckle end tightly, roast it;

let the knuckle end be down; baste well while roasting. Serve with a good rich gravy.

Leg of Mutton Rolled.

Cut out the bone, spread out the meat, lay some slices of bacon on it, well seasoned. Make a forcemeat of some meat of fowl, bacon, suet, parsley and mushrooms; season with salt, pepper, herbs and spices. Mince all fine, add a few bread-crumbs, soaked in milk, with the yolks of three eggs beaten. Spread it on the mutton, roll it up and tie it. Put some slices of bacon in your stew-pan, some slices of beef, onions, carrot, parsnips, parsley, salt, pepper and spices. Put the mutton in, cover it with the same seasoning. Stew it. Serve with the sauce over it or a ragoût for rolled mutton.

Leg of Mutton Roasted.

Wash it, season with pepper and salt, rub some butter over it, and dredge it with flour. Let it roast slowly. Serve with boiled onions or currant jelly.

Shoulder Roasted.

Take out the blade, make a seasoning of bread, salt, pepper and butter; stuff it full and round, season the outside with pepper and salt, dredge some flour over and roast. Serve with boiled onions.

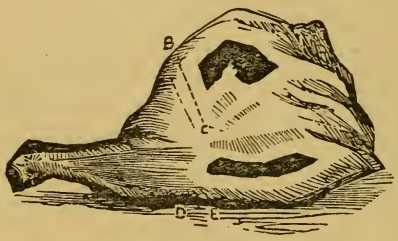
Saddle of Mutton Roasted.

Take off the skin, dredge the saddle with flour, and baste it well while roasting. Before roasting remove the fat.

To Dress Mutton over.

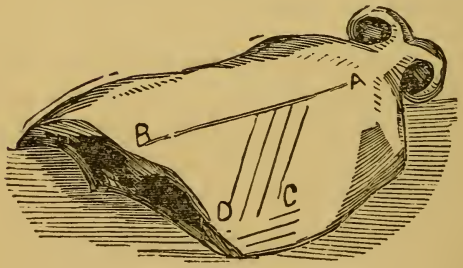
Take out the bone, cut the meat open, put a nice dressing in, and roll it up. Put it in a stew-pan with water to

cover it; add a few vegetables chopped fine, turnips, carrots, onions, parsley and potatoes. Stew for about two hours, thicken the gravy with flour, and serve with the vegetables around the dish.



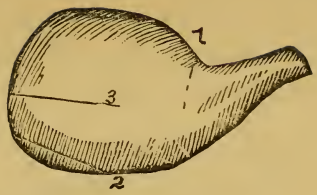
To Carve Mutton.

Leg.—Carve in thin slices from B to C.



Saddle.—Carve from A to B thin slices; then carve as C, D.

Loin.—If small, should be carved in chops. If large, carve slices the whole length.



Shoulder.—Cut into the bone at the line 1, and help thin slices of lean from each side; the fat lies at 2. If more meat is required cut on either side of the line 3.

Fore-Quarter of Lamb Roasted.

Loosen the shoulder from the ribs, round three sides, turn over the shoulder, and take out the blade. Make a nice stuffing of bread-crumbs, lard, salt, pepper, and a little thyme; put it in the place of the bone; turn it over on the ribs, and skewer it down; have the ribs cracked in several places, so it can be carved easily; roast it gently; baste it while cooking. Serve with or without sauce. (See Sauces.)

Loin of Lamb Roasted with Tomatoes.

Separate the joints of the loin from the leg; place it in a pan with the kidney uppermost; season with pepper, salt, and a few cloves, a pint of water, and a dozen ripe tomatoes skinned. Roast it; thicken the gravy with butter and a little browned flour.

Lamb Roasted.

Wash it; rub salt and pepper over it; dredge it with flour or bread-crumbs; roast slowly; baste it, first with salt and water, and when dry, baste it with butter or lard. Roast it a light brown. Serve with mint or sauce to taste.

Brisket of Lamb Stewed.

Cut it in pieces, season well with pepper and salt; stew gently in sufficient gravy to cover the meat until tender; thicken the sauce; add a glassful of sherry.

Leg of Lamb Boiled.

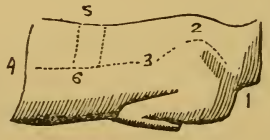
Let it remain half an hour in cold water; add half a handful of salt; put it in a thin white cloth, floured, and boil it; add a bunch of sweet herb. Serve with spinach; drawn butter. Garnish with slices of lemon.

Another Method.

Wash the lamb; put it in cold water, with salt; boil; when done, pour some rich drawn butter over it; garnish with parsley and serve.

Lamb Chops, etc.,

Are boiled and fried the same as mutton.



To Carve.

Fore-Quarter.—Divide the shoulder from the breast and ribs by passing the knife under the knuckle in the direction of 1, 2, 3; divide it in the line 3, 4; cut as 5, 6.

Loin of Lamb.—Carve in chops if small; if large, carve slices the whole length.

Shoulder of Lamb.—Carved in the same manner as shoulder of mutton.

Leg of Lamb.—Should be carved as leg of mutton.

VEAL.

Cutlets Fried.

Dip them in beaten egg; roll in bread-crumbs, and fry in hot lard and butter; season with salt and pepper. Can be fried plain.

Another Method.

Let them lay for some time in lemon-juice, cloves, bay-leaves, salt and pepper. Make a batter of flour, egg, well beaten, water, salt, and lump of butter melted. Dip the cutlets in the batter, and fry in hot lard. Garnish with fried parsley.

Another Method.

Season the cutlets with salt and pepper; roll them in flour; fry them a light brown in melted bacon; fry slowly.

Cutlets Broiled.

Heat the gridiron; rub it well with bacon or pork; put the cutlets on; turn them frequently; when done, roll them in butter, seasoned with salt and pepper.

Another Method.

Dip them in melted bacon, seasoned with minced herbs, salt, and pepper; dredge with bread-crumbs; broil on hot gridiron.

Veal Cutlets Curried.

Dip the cutlets in the beaten yolks of eggs. Make a seasoning of bread-crumbs, salt, and a little curry powder, about

two spoonfuls to four of bread-crumbs; fry them in butter; serve with sauce. Take an equal quantity of curry powder, flour, and fresh butter, make into a paste, add cupful of water, some cayenne pepper, and salt, stir it over the fire until it thickens. Place the cutlets on the dish and pour the sauce over them.

To Farce Cutlets.

Take some cold boiled veal or mutton; chop it with a little bacon, parsley and onion. Mix all well, and pound it in a mortar, with bread-crumbs and spice (soak the crumbs in milk) add some yolks of eggs. Put strips of fat bacon on the cutlets, put the farce upon them. Shape them smooth with beaten egg, dredge with bread-crumbs, put them in a pan, and cook them a nice brown in the oven.

To Boil a Leg of Veal.

Wash it well, rub it over with flour, put in a pot with cold water, a tablespoonful of salt, boil slowly. Serve with drawn butter (see Sauces); garnish with fresh parsley.

Knuckle of Veal Boiled.

Boil slowly in sufficient water to cover it; when it comes to a boil, add a dessertspoonful of salt; skim continually. When tender, serve with parsley and butter. It can be boiled with rice, green peas, or turnips.

Knuckle of Veal Jellied.

Separate the joints. Boil in sufficient water to cover it; boil gently until the bones slip out easily; season with pepper and salt, thyme, onion, mace, and the juice of a lemon. Remove the meat, simmer until thickened and almost stiff. Turn into a mould, let it cool; serve sliced; garnish with jelly and parsley.

Fillet of Veal Boiled.

Tie it in a floured cloth; put it into cold water and boil two and a half hours. Serve with oyster sauce. (See Sauces.)

Loin of Veal Boiled.

Boil slowly, in sufficient water to cover it, with some salt; skim frequently. Serve with drawn butter. Garnish with parsley.

Breast of Veal Boiled.

Put it into cold water, skim while boiling; when it boils, add a bunch of parsley, a few blades of mace, bunch of sweet herbs, some white peppers; stew for an hour and a quarter. Serve with boiled bacon, parsley and butter.

Veal Curried.

Take any cold veal. Put six ounces of butter into a stew-pan, with half a pint of white stock, and a tablespoonful of curry powder; add the veal to this, cover close, simmer for two hours. Squeeze a little lemon-juice in, and serve with boiled rice.

Knuckle of Veal Stewed.

Put it in a stew-pan, with an onion, some thyme, blades of mace, whole pepper and a crust of toasted bread, fine, with sufficient water to cover it; cover closely. When tender, set it back to simmer for two hours; dish, strain the liquor over it, garnish with slices of lemon.

Breast of Veal Stewed.

Put it in a stew-pan with a little white stock; add a glass of sherry, a bunch of sweet herbs, three onions, pepper and salt. Stew until tender; strain the gravy, and serve, garnished with forcemeat balls.

To Roast Veal.

A piece of eight pounds weight will take one and a half to two hours. Loin weighing four pounds, one hour and a quarter. Breast, six pounds, one hour. Shoulder and neck, six pounds, will take one hour.

Veal Roasted.

Wash it, rub it with salt and pepper; dredge with flour. Roast in a moderate oven, baste with butter or lard. Serve with boiled bacon or ham.

Fillet of Veal, Roasted.

Take out the bone, put in a good stuffing (see Sauces). Roast it gradually. Leave on the caul until nearly done. Serve with boiled bacon or ham, and currant jelly.

Breast or Shoulder Roasted.

Take out the bone. Make a dressing of bread-crumbs, soaked in hot water, seasoned with salt and pepper, pork, or suet, chopped fine; mix all together; fill the opening, sew it up, rub some lard over it, dredge with flour; put it in a good oven. When partly done, baste with butter.

Sweetbreads Roasted.

Lard them with small pieces of bacon; roast them a nice brown. Pour some essence of ham over, and serve hot.

Sweetbreads with Parsley.

Boil them and skim them carefully; dip in well-beaten eggs; season with salt and pepper; roll them in bread-crumbs; fry them in the fat of fried pork. Serve with butter and parsley sauce.

Sweetbreads Fried.

Wash them; let them stand an hour or two in salt water; dry them on a napkin; dip them in beaten egg, and roll them in fine rolled cracker or bread-crumbs; fry in melted lard, turning them.

Sweetbreads with Tomatoes.

Put them in boiling water for five minutes, then in cold water; skim them carefully. Put them in water, over a slow fire, with some salt and pepper. Stir a spoonful of flour, with a large piece of butter, into the gravy. Simmer; stir the gravy into a quart of stewed tomatoes; stir in some flour, season to taste. Let it thicken; strain through a wire sieve into a saucepan, and boil a few minutes; pour it over the sweetbreads, and serve.

Calf's Head Baked.

Butter the head, dredge it with a seasoning made of fine bread-crumbs, some chopped sweet herbs and sage, red and white pepper, and salt. Divide the brains, sprinkle them with fine bread-crumbs, and place them in the dish with the head. Put some small pieces of butter over the head, sprinkle with bread-crumbs, take out the eyes, pour into the dish some water, two-thirds full; bake in a quick oven about two hours.

Calf's Head and Oysters.

Divide the head; take out the brains and tongue; parboil them; blanch the tongue in hot water; mince them with a little sage, beef-suet, and a few oysters, the yolks of four eggs, beaten, salt, pepper, grated nutmeg, bread-crumbs; parboil the head, fill the head and mouth with the seasoning; stuff it with oysters. Bake it in the oven; save the gravy, add to it some white wine and a little nutmeg, a few oysters and

sweet herbs minced; put it over the fire in a saucepan, add some butter, lemon-juice, and a little salt; beat it until it thickens. Dish the head, and pour the sauce over.

Calf's Ears.

Scald off the hair and clean them thoroughly. Make a stuffing of calf's liver, grated ham, fat bacon, bread steeped in milk, sweet herbs, mace, salt, and an egg; stuff the ears with it. Rub the ears with egg and fry them a light brown. Serve with brown gravy.

Calf's Heart Roasted.

Stuff it with a nice bread-stuffing (see Sauces), tie it up in a greased paper, and roast for three-quarters of an hour.

Calf's Brains.

Wash them, remove the skin and scald them, chop them fine; simmer, with onions, parsley, sage and white sauce; season well; serve with fried parsley and fried bread, under.

Calf's Liver.

Put it in vinegar and let it remain twelve hours; then dip it in cold water and wipe it dry; slice it, sprinkle with minced sweet herbs, pepper and salt; dredge with flour; fry in boiling lard or butter; put it on a dish, pour off some of the fat, add a cupful of water, and a lump of butter rolled in flour; stir in a spoonful of vinegar and cayenne and ground cloves; boil it up, stirring continually. Serve the liver in it.

Liver Fried with Onions.

Slice thin, wash and skin it; fry some fat pork; dip the liver in flour; fry them in the pork gravy; put the liver on a dish and the pork on top. Fry a panful of onions and serve on top.

Liver Fried in Batter.

Slice thin, parboil and take off the skin, dip them in batter, season with pepper and salt, and fry in hot lard. To make the batter, beat one egg with a cupful of milk, stir in sufficient flour for a thin batter.

Liver Stewed.

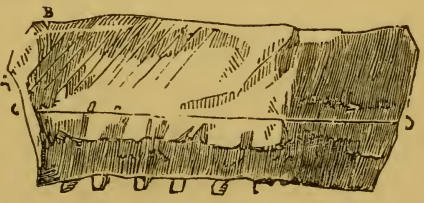
Wash and skin the liver, cut small, put it in a saucepan with water, salt and pepper, boil tender, add some butter and flour and a very little cayenne; simmer some time. Serve on toast.

Another Method.

Wash, skin, and cut it small; put it in a saucepan with water and salt; when partly done, cut in some onions and fat pork, add whole cloves and pepper. When tender, add some flour and a little vinegar; simmer.

Kidney Stewed.

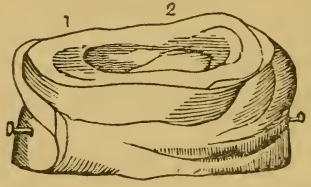
Wash, and cut small; cut out the hard white; stew in water and salt for about two hours; add some chopped onions, ground cloves, pepper and salt, fat pork, chopped fine. When tender, add some flour and vinegar, red and black pepper; simmer. Serve on toast.



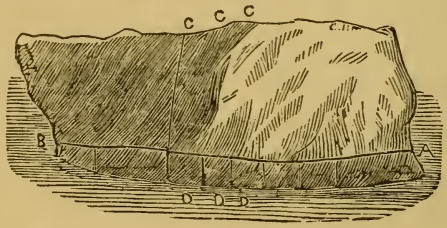
To Carve

A Neck of Veal.—Have it jointed by the butcher. Carve as from B to A. To separate the small bones cut from C to D.

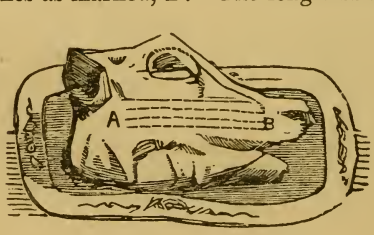
Loin of Veal.—Turn it over, take out the kidney and the fat, turn it back again, and carve as in the neck, from B to A. Should be jointed before serving.



Fillet of Veal.—Carve in thin slices, from the top. Cut deep in between 1 and 2 for the stuffing.



Breast of Veal.—Separate the ribs from A to B. Cut the small bones as marked, D. The long ribs as C.



Calf's Head.—Carve from A to B, cutting down to the bone. The throat sweet-bread is at the fleshy part of the neck.

To Roast a Pig.

Scrape and clean the pig thoroughly. Make a dressing of bread soaked in hot water, seasoned with salt, pepper, butter, and sage minced. Stuff the pig with it, season the outside, and put it in a quick oven; baste at first with a little olive oil or butter, and afterward with its own gravy. Serve hot with apple sauce and any salad and pickles.

Roast Pig with Oysters.

Make a seasoning of dried bread-crumbs, salt, pepper, butter, and chopped oysters; moisten with oyster juice; stuff the pig; roast in a good oven, and baste with a little butter; rub on a little salt and pepper; while roasting baste with its own gravy. Serve hot with oyster sauce, made as follows: two dozen oysters, two ounces of fresh butter, one ounce of flour, three gills of milk, half a teaspoonful of salt, a little cayenne, a clove, very little mace, and three peppercorns. Melt the butter and mix it with the flour; put the oysters in a saucepan; stir the liquor of the oysters in with the flour and butter; add the milk and other ingredients. Stew for ten minutes; stir while stewing. Let it simmer some time.

To Boil a Pig.

Wash and clean it thoroughly. Place the tail in the mouth; put it into water and salt; add some thyme, winter savory, and sweet marjoram. When parboiled, take off the skin, cut the pig into quarters, put it in a saucepan with some prunes, currants, and mace. Stew until tender. Serve with its own sauce.

Boiled Pig with Oysters.

Scrape and clean it. Make a seasoning of bread-crumbs, salt, pepper, and a few oysters chopped fine; put it in the

pig; bend it; boil it tender in water and salt. Serve with oyster sauce as for Roast Pig, or see Sauces.

To Dress a Pig.

Clean it well and heat it through; cut it up, put the pieces in a large saucepan, pour over them some white wine and broth, add a little grated nutmeg, some pepper, minced onions, thyme, butter, and elder vinegar; let it stew slowly. When done, dish it, and serve, garnished with sliced orange and lemon.

To Souse a Pig.

Cut off the head, and slit the body through the middle; take out the bones; put the flesh in warm water; leave it twelve hours; roll it up, and boil until tender. Put it in a pot (earthen) with salt and water; add a quart of white wine vinegar to a quart of the liquor, and let it boil four hours; add some whole cloves, pepper, and allspice. Lay the pig in this. It will keep three months.

Pig's Head Boiled.

Clean and salt it. Boil gently for an hour and a quarter. Serve.

Pig's Head Baked.

Cut in two, clean it, take out the brains, trim it; bake an hour and a half. Wash the brains, blanch them, beat them up with an egg, pepper and salt, some chopped sage, and a small lump of butter; fry them, and serve with the head.

Pig's Head Roasted.

Scrape and clean it, take out the bones; make a stuffing of bread-crumbs, seasoned with salt, pepper, and butter; put it in the head; season the outside; put it in a quick oven; baste it with butter, and let it crisp on both sides.

To Boil a Leg of Pork.

Wash it, put it in water and salt, and boil tender; garnish with fresh parsley, and serve hot or cold.

Leg of Pork Roasted.

Score the skin, wash it well, rub some fresh butter over it; chop some scalded sage very fine, add to it a parboiled onion, some bread-crumbs, and chopped apple; mix all well; season with salt and pepper. Make an incision in the under-part; put the stuffing in. Roast it, and serve with apple sauce.

Loin of Pork Roasted.

Clean it well, score the skin, joint the leg, put it in sufficient water to cover it; simmer until nearly done; then take off the skin, coat it with the yolk of egg and bread-crumbs; roast it for a quarter of an hour, or until well done. It can be roasted plain, with the skin on. Season with salt and pepper.

Roast Pork.

Score the skin, season with salt and pepper, dredge with flour; roast in a quick oven.

Steaks Fried.

Season with salt and pepper and flour; fry them in a little butter or lard.

Cutlets.

Trim them, chop some sage fine, with a very little onion; mix it up with bread-crumbs; season with pepper and salt, and melted lard; press the crumbs upon the cutlets, grease your pan, put in the cutlets, and fry them brown; dry them, and dish them on mashed potatoes.

Steaks Broiled.

Put them on a hot gridiron, over a quick fire. When done, put them on a warm dish, and season both sides with salt, pepper, and butter.

Pig's Feet Soused.

Scrape and clean them well; roast the toes to get off the nails; boil in salt and water until tender; when done, put them in vinegar, and serve. After they have been in vinegar some time, heat some fat or butter in your pan, put in the feet, and fry them crisp over a quick fire.

Spare Ribs Stewed.

Chop them in small pieces, stew them in water and salt; when tender, add some flour and pepper. Let them simmer; serve in their own gravy.

Spare Ribs Broiled.

Rub salt and pepper on them and broil them on a hot gridiron. Turn often, butter them, and serve.

Spare Rib Roasted.

While it is roasting, baste it with butter and dredge it with flour; pound some sage, and about fifteen minutes before the rib is done, sprinkle it with the sage and a little salt and pepper.

Pig's Harslet.

Clean well the liver and sweetbreads; add pieces of fat and lean pork to them; chop fine some sage and onions; season with salt and pepper. Mix with the liver, etc., roast it in a good oven, or stew with a little water. Serve with a sauce of port wine and water, and mustard boiled together.

Salt Pork.

To Fry.—Cut it in thin slices; fry it over a quick fire; pour some milk to the gravy. Let it simmer until thick, stirring.

Broiled.—Cut it thin; put it on a gridiron over a quick fire; dish it, and season with pepper and butter.

Boiled.—Wash and scrape it clean, boil it in sufficient water until tender. Serve with veal.

Tripe.

Stewed.—Scrape and clean well; boil in water and a little salt and vinegar until very tender; when done, let it cool. Cut it in small pieces; put it in a saucepan with water to cover it. When boiling hot, add some flour and butter, rubbed together, and a little chopped parsley. Simmer and serve hot.

Tripe Fried.

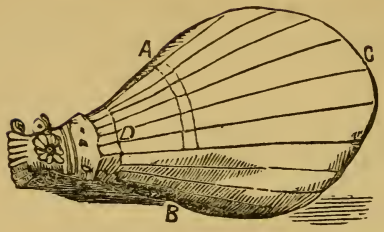
Wash and scrape it well; boil tender in water and salt; let it stand several hours in vinegar. Cut it in pieces, dip them in batter, and fry them in hot fat. Make the batter with an egg beaten in one-half pint of milk, and sufficient flour for a thin batter.

To Carve Roast Pig.

Have a sharp knife. Cut it from head to tail, down the back; spread it open. Cut it down the front to separate it, then joint the back-bone, and cut in slices across.

To Carve Leg of Pork.

Commence near the middle; cut thin, deep slices.



To Carve Ham.

Carve long, thin slices from A to B, or C to D.

To Boil Ham or Bacon.

Soak it, put it over the fire in cold water; when done, take off the skin, and stick whole cloves over it, and black pepper in spots.

To Bake a Ham.

Wash and parboil it; then take off the skin. Dredge thickly with flour, and bake in a quick oven.

Ham Baked with Sugar.

Wash and parboil it; take off the skin; put on a thick layer of brown sugar, and bake in a quick oven.

Ham Boiled with Wine.

Soak and trim it; put a little hay around it; tie it in a cloth. Put it in a kettle, and cover it with two-thirds warm water and one-third white wine; boil a short time; skim it; add some carrots, onion, a bunch of herbs and a little garlic. Simmer gently four or five hours; when done, take off the skin, sprinkle with bread-crumbs and finely chopped parsley, and crisp in a quick oven.

To Roast a Gammon of Bacon.

Take off the skin; put it in warm water to freshen, then put it in an earthen pan. Pour over it some good stock and let it soften ten hours. Put it in the oven, pour some stock in the pan and baste with it, while roasting; when done, cover it with fine bread-crumbs and shred parsley; brown it before the fire; garnish with parsley.

To Dress Ham or Bacon.

Stew some slices in a little water; make a sauce of sugar, cinnamon, some red wine, a little pepper. Put the bacon in the sauce; squeeze a little orange-juice over and serve.

Ham or Bacon Broiled.

Put it on a gridiron, over a quick fire; let it crisp; put it on a warm dish, butter it, add a little pepper; serve hot.

Ham or Bacon Fried with Eggs.

Cook it over a quick fire, and sprinkle with pepper; have it in slices, or shaved. After having taken the ham from the pan, break in some eggs; fry them on one side, place them upon the ham, if in slices; if shaved, place the eggs around.

Ham Stewed in Brandy.

Boil the ham until nearly tender; take off the skin, put it in a saucepan, pour a pint of good brandy over, cover tightly, and let it simmer.

Bacon with Greens.

Boil a square of bacon, as directed; when nearly done, put in the greens. Spinach requires fifteen to twenty minutes. Serve the greens around the bacon.

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MADE DISHES.

Forced Meat.

Boil over a good fire for half an hour two or three pounds of veal from leg, one pound of suet, and the same of fat bacon; then put them into cold water a short time; first mince all separately, then together, fine. Put it in a marble mortar, and add some fine bread-crumbs, previously soaked in milk, eight eggs, beaten, pepper, salt, one-quarter of a nutmeg, and a little minced onion and parsley. Pound all to a fine paste, and save for use.

Paste for Pot Pie.

To one pound of flour rub in one-quarter pound of butter or lard; if the latter, add a little salt; add two teaspoonfuls of baking powder and sufficient water to make a soft paste; spread your board with flour, and roll the paste half an inch thick.

Light Crust for Meat Pies.

One pound of flour, white of an egg well beaten, tablespoonful of yeast, three ounces melted butter, sufficient warm milk to make a paste; stir well together, and let it stand to rise; mould lightly, and use. One spoonful of Dooly's yeast improves it very much.

Potato Crust for Mutton and Beef Pies.

Boil and mash one dozen mealy potatoes, add four ounces of butter, one egg well beaten; add about one-third as much

flour as potato ; add sufficient milk to make a paste, then roll it out for use. One spoonful of Dooly's yeast improves the lightness.

Veal Patties.

Mince some cold veal, a little minced bacon, parsley, grated lemon-peel, nutmeg; moisten with cream; season to taste with salt and pepper. For cold roast veal you use the brown gravy of the roast to moisten the mixture. Line the patty-pans with delicate pastry ; fill in the mixture ; cover with pastry ; bake until the pastry is cooked.

Hashed Veal.

Mince the cold veal ; add salt and pepper to taste. You can add parsley and a little nutmeg, if you wish. Add some gravy, or butter and flour thickened, into some boiling water. Mix with the hash, and simmer until the seasoning penetrates.

Veal Croquettes.

Chop some tender, well-cooked veal with a little beef-suet, some boiled rice—about one-third as much as meat—a little minced parsley, a little grated nutmeg, a little grated onion, salt and pepper, juice of a lemon, a little grated lemon-peel ; mix well together, moisten with cream sufficient for moulding ; shape them either round or pear-shaped ; dip them in flour, then in beaten egg, then in rolled cracker ; fry them in hot lard of a light brown.

Veal Fritters.

Chop fine equal quantity of veal and suet ; add the same quantity of bread-crumbs ; season with salt (if the veal has been cooked you will not need the salt), pepper, nutmeg, parsley and thyme, beaten eggs to bind it ; shape the fritters, dip in flour, and fry in hot lard.

Veal Pie.

Cut the veal in pieces; season with salt and pepper; boil until tender; mix butter with half the quantity of flour and stir it into the veal; let it simmer; line your dish with light paste, put in your veal and cover with paste; bake until the pastry is cooked; serve with pickles. This is a nice side-dish.

Veal Pot Pie.

Cut two pounds of veal in small pieces; add half a pound of salt pork, cut small; add some salt and pepper; put it in a pot with two quarts of water; boil until tender, probably about one hour; roll out some light crust or bread-dough; cut wide strips and slip in round the sides; cover with crust about one inch thick; cook gently about thirty minutes. Serve with the crust cut and placed around the dish, the meat in the centre, the gravy poured over.

Hashed Veal.

Mince fine some cold veal, add minced lemon-peel, nutmeg grated, salt, six tablespoonfuls of white stock (see Soups) or milk; simmer slowly; when nearly done, add some flour and butter rubbed together; and when dished, place slices of toast cut small around the dish; strew some fried bread-crumbs over the veal, and garnish with slices of boiled bacon.

Veal Harricoed.

Boil until tender the best end of a neck of veal in sufficient water to cover it; when the bones are loosened, take them out; add to the veal three pints of rich brown gravy; let it simmer; meanwhile stew a pint of peas, and two cabbage-lettuces, quartered, in good broth; when tender, add them to the veal. Simmer for ten minutes.

Mock Lobster.

Chop fine one pound of cold veal or mutton; add one-quarter pound of fresh melted butter, one hard-boiled egg chopped fine, pepper, salt, and mustard, three tablespoonfuls of vinegar; mix well together.

Scotch Collops.

Beat well some thin slices of veal, cut from the leg; lard them with strips of fat pork or bacon; rub them over with a seasoning made of salt, pepper, nutmeg, young onions, savory herbs, minced fine; dip the slices in yolks of eggs, beaten with flour; fry in fresh butter, and serve with anchovy sauce.

Hash Croquette.

Mince fine some cold meat; add bread-crumbs, onions, salt, pepper, lemon-peel, nutmeg, parsley, a little melted butter; stir them over the fire for a few minutes; when cool, make into balls; dip them in egg, sprinkle with fine bread-crumbs; fry a golden brown. Serve with gravy.

Hashed Beef.

Cut cold roast beef into pieces about an inch square; put it in a stew-pan and simmer it a few minutes; add the gravy from the boat, and the dish, take off some of the fat; serve hot on toast or balls of mashed potato.

Another Method.

Mince fine one pound of cold boiled corned beef, and the same of cold boiled potatoes, and one small onion; put it into boiling water, with an ounce of butter, pepper and salt; stir over a slow fire; when done, serve on toast.

Beefsteak Pie.

Take the steak from the round, cut it in small pieces; stew it until tender in a little water; season with salt and

pepper; thicken with butter and flour, rubbed together; put in a dish with a nice paste; bake and serve with slices of lemon or tomatoes.

Shepherd's Pie.

Mince fine some cold meat, and flour it well; put a small quantity of water on the bones; season with salt and pepper, a little catsup, and one or two pickled onions; simmer it until a rich gravy; take out the bones, put the meat in the gravy, boil up once; put the meat and gravy in a deep dish, then boil and mash some potatoes, fill up the dish, put one or two lumps of butter over the potatoes, place it before a clear fire; when well browned, serve hot.

Lamb Pie, or Mutton.

Cut into small pieces about two pounds of lamb or mutton; season with pepper and salt; add some chopped bacon and a little thyme or savory; stew until tender; add a little flour and butter; cover the sides of a deep dish with paste; put in the meat; cover with crust for meat pie or potato crust; bake.

Mutton Harricoed.

Cut a scrag of mutton into joints, wash well, and parboil it, in sufficient water to cover it, adding a little salt; then add some peeled potatoes, chopped parsley, and two tablespoonfuls each of flour and butter, rubbed together; let it simmer; dish upon slices of toast; garnish with parsley and sliced carrots and pickled beets.

Mutton Hash.

Mince fine some cold mutton; put it in a stew-pan, with a little water; add salt and pepper; thicken with flour and butter, rubbed together. Simmer and serve on toast.

Another Method.

Mince fine some cold roast mutton, with some parsley, a little boiled ham, truffles, amd mushrooms; put it in a stew-pan, with salt, pepper, slice of lemon, a little essence of ham, and veal gravy. Stir over a slow fire.

Irish Stew.

Cut into small pieces four pounds of the breast of mutton; put it in a stew-pan, with sufficient water to cover it; put it over the fire, and when about half done, put in about a dozen potatoes, peeled and sliced, two large white onions, some carrots, fine herbs, pepper and salt, a little salt pork, half pound of flour, and quarter pound of butter, rubbed together; boil slowly until well done; garnish, when dished, with slices of carrot and fresh parsley.

Pork Pie.

Take some pork from the loin; cut it in small pieces; season with salt, pepper, and nutmeg; add some water; cover it, and simmer until nearly done. Line the sides of your dish with paste; put in the pork; cut some pippins in small pieces; add them to the pork; add sugar and half a pint of white wine; cover the pie with paste and bake.

Another Method.

Stew until tender some slices of lean pork; add salt and pepper; stir in a little butter and flour, rubbed together. Line your dish with paste; put in the meat; cover with puff paste, and bake.

Potato Pie.

Peel and slice thin some boiled potatoes; put a layer into your pie-dish; put on a few slices of onion; sprinkle with salt and pepper; add a little water, a few slices of butter,

then another layer of potatoes, onions, etc., until your dish is full; then bake.

Spanish Patties.

Parboil a small piece of fat bacon, small piece of veal, and the breast of a pullet; mince fine; season with spices, pounded; add a little garlic; make your patties of puff-paste; put in the meat, and bake.

Forcemeat for Chicken Pie.

Mince fine some bacon; a little marrow; add salt, pepper, nutmeg, and parsley; lay it around the chicken with boiled lettuce.

Chicken Pie.

Cut in small pieces a pair of young chickens; add salt and pepper, and slips of salt pork; boil for half an hour in sufficient water to cover them; then add butter and flour, rubbed together, to thicken the gravy; put a good paste into a deep dish; put in the chicken; cover with puff-paste and bake half an hour.

Chicken or Veal Pie.

Mince fine some cold chicken or veal; half the quantity of ham; add a little cream, white pepper, cayenne, salt, and nutmeg; small piece of shallot chopped *fine*. Line your dish with crust, put in the chicken, and cover with fine paste.

Chicken Pot Pie.

Draw the chickens carefully; take out the crop; joint them; cut off the legs and the lower part of the wings; separate the breast from the back; split the back down the middle; chop it across; cut the white meat of the breast in four pieces; take out the liver, being careful not to break the gall; clean the gizzards; put all into cold water with a

little salt, and wash them well; put them in a stew-pan; cover with water; put in a little fat bacon, chopped; stew until tender; rub together one and a half ounce of butter and a tablespoonful of flour; stir it slowly into the chicken. Roll out a light crust, half an inch thick; cut strips and put it around the sides of the chicken; spread the remainder over the top. Cook gently twenty minutes; do not let the bottom burn. Serve it with the crust laid around the dish, and the chicken in the middle; the white meat on top; garnish with parsley.

A Good Made Dish.

Draw a good-sized fowl, as above; put it in a saucepan with a little water; some finely chopped ham; half pound sausage-meat; chopped onion; quarter pound fresh butter, bunch of sweet herbs, a few dried mushrooms, chopped fine, pepper and salt; stew until quite tender, adding water occasionally, to keep it from becoming dry. Take off the skin; cut the meat in small pieces. Boil a pound of rice; have it dry, and mix it with the fowl and gravy; season to taste; put it on one side of the fire, for half an hour, to be nearly dry.

Turkey Patties.

Mince some of the white meat of roast or boiled turkey with grated lemon-peel, nutmeg, salt, pepper, milk, a little melted butter; cover the patty-pans with paste; put in the turkey; cover with rich paste and bake.

Duck Pie.

Draw the duck carefully, clean it well, boil it for a quarter of an hour, cut it up while hot, save the gravy; then take the giblets, a little butter, a blade of mace, six black pepper-corns, two onions, small piece of bread, toasted, bunch of herbs, and a little red pepper; stew until the but-

ter is melted, then add one-half pint of boiling water, stew until the giblets are tender, then strain, put the giblets with the duck. Let the gravy get cold (skim off the fat), then put it, with that which comes from the duck, at the bottom of a dish lined with a plain crust, put in the duck, season well with salt, pepper, and a little butter, cover with puff-paste.

Goose Pie.

Draw well, and clean the goose, parboil it, take out the bones, cut it in pieces, season with pepper and salt. Line a deep dish with crust, put in some butter, then the goose, and some butter over it; cover with a nice paste, and bake.

Game Pie.

Draw and clean a brace of woodcocks and a brace of partridges—keep the livers of the latter; truss both, break their bones with a rolling-pin; lard them with strips of fat pork, season with pepper, salt, herbs and spices; slit them along the back.

Take the livers, some scraped bacon, mushrooms, truffles and parsley, pound well together, season with pepper, salt, herbs and spice; stuff the birds with this; season them.

Make a paste and line your dish; put in the game, with mushrooms and truffles, cover with strips of bacon; cover the pie with nice paste, and bake. Any game can be used.

Rabbit Pie.

Draw, joint, and clean well; wash in salted water, cut off the head and legs, lard with strips of fat pork, seasoned with salt, pepper, sweet herbs, spice and parsley; put a good crust in your dish, put in the bottom some scraped bacon; season with pepper and salt; put in the pieces of rabbit, cover with strips of bacon, put a rich paste over, rub some beaten egg over, and bake.

Eel Pie.

Strip the eels and cut them in pieces; make a farce of some eels, a few mushrooms, parsley, butter, pepper, salt, spice and herbs. Line your dish with paste, lay the farce in, then put in the eels; season with salt, pepper and spice; add a bunch of herbs, cover with butter, cover with paste, rub with beaten eggs, and bake.

Lobster or Crab Pie.

Cut a boiled lobster in pieces; pound in a mortar the small claws and spawn; add some gravy with some crusts of bread; let it boil, then strain through a sieve; add one-half of the lobster, a piece of butter, pepper and salt, a little lemon-juice; put it over the fire, to melt the butter; let it cool; line your dish with paste, put in the lobster, cover with rich paste. Bake three-quarters of an hour before you wish to use it; when baked, make a hole in the cover, draw up the rest of the lobster, with a little butter, and pour it in the pie; add a little lemon-juice.

Salmon Pie.

Cut the salmon in pieces; make a seasoning of a spoonful of salt, one-half spoonful pepper, one-quarter nutmeg, grated; season the salmon on both sides with it; mix with a little of the seasoning one-quarter pound of butter, a little thyme and parsley minced; put one-half of it in the bottom of your pie, put in the salmon and the rest of the seasoning, two spoonfuls of water or wine; cover with paste, make a small opening in the top, and bake.

Chowder, Codfish or Paugie.

Fry some slices of fat pork in a deep stew-pan; mix some sliced onions with sweet herbs, and lay them upon the pork; bone and cut some fresh cod in thick slices, and place them

on the pork, then put another layer of pork, then hard biscuit or crackers, then pork, fish, and crackers, alternately, with the onions and herbs scattered through them until the pan is nearly full; season with salt and pepper, add about two quarts of water, cover the stew-pan close, and let it cook four hours; skim it and serve. Other fresh fish will do.

Oyster Chowder.

Butter a rather deep dish; cover the bottom with broken biscuit that have been soaked in milk; strew over some pieces of butter, then two layers of oysters; sprinkle with pepper, a small quantity of salt, and some parsley, finely chopped; then another layer of soaked biscuit, and butter as before; some oysters and seasoning as before; and the liquor of the oysters after it has been strained, some milk or water, then another layer of soaked biscuit and butter. Bake forty minutes and serve.

Clam Chowder.

Chop up some fat pork, and put it in the bottom of a stew-pan; cover it thickly with rolled cracker; have the clams chopped fine, and put a layer on the cracker, and a little chopped parsley, some lumps of butter, a little pepper, then another layer of cracker, then clams, butter and parsley, and more cracker, a little of the juice and some milk. Bake slowly.

Gumbo.

Put on the bottom of your stew-pan some minced fat pork and rolled cracker; add some chopped onion, some chopped celery, two small red peppers, two dozen very small clams, one-half dozen good-sized tomatoes, peeled and chopped, the meat of a lobster, or one-half a dozen crabs, chopped, some chopped parsley, one-half a dozen ochra; add one-quarter pound of butter, one-half dozen crackers rolled,

let it simmer over the fire until it becomes a jelly; do not let it brown or bake; serve hot.

Pepper Pot.

Put into a stew-pan three quarts of water. Add the remnants of any cold roast meat, fowl, fish, bacon, and pork. Stew gently with celery, turnips, carrots, and lettuce, cut small. Stew until tender. Skim when it boils. Boil one-half peck of spinach, and rub it through a colander. Take the bones from the soup and add the spinach, with the meat of a lobster or crabs minced fine. Season with plenty of cayenne pepper and salt.

Made Dish for Breakfast or Lunch.

Take six sheep's tongues; let them lie in cold water for two hours until all the blood has left them; then put them one by one into boiling water, so you can remove the hard skin; then put them in lukewarm water and stew them gently three hours, adding three small carrots, cloves, two small onions, some pepper and salt. Cut them lengthwise, and serve with the following sauce:

Have a very clean saucepan; put into it a wineglassful of vinegar, some thyme, garlic, shallots, and some pepper. Put it on the fire, reduce it to one-half the quantity, add some good gravy or soup, strain through a sieve; thicken the sauce with a little butter rubbed with flour; add also some minced herbs. This sauce is good for cutlets or meat warmed over.

Head Cheese.

Clean and scrape the heads; boil them, until the flesh loosens from the bones, in water and salt; then take out the meat, season with salt and pepper, one ounce of pepper to four ounces of salt; stir thoroughly, tie it in a thin cloth,

and hang it to drain; when perfectly cold and dry, take it from the cloth.

Sausages.

Mince very fine equal quantities of fat and lean pork, some shallots. Season with pepper, salt, a few sweet herbs and spices, some grated bread-crumbs. Take some hog guts, clean them well, and turn them inside out; put the meat into the guts, through a funnel, forcing it through with your finger; while filling, prick the guts with a pin from time to time; when done, smooth them with your hand, tie them the length you wish, and broil them over a slow fire.

Sausage-meat.

Mince fine equal quantities of fat and lean pork. Season with one ounce of pepper to four ounces of salt. Mix well. If you do not wish to use it immediately, make bags about a foot long and three inches wide; pack the meat well, and tie the top; hang them in the smoke to dry. When you use, cut slices.

Hashed Turkey.

Chop fine cold boiled turkey; put it into a stew-pan with a little water; add a little butter and flour rubbed together; stew for a few minutes. Serve on buttered toast, for breakfast or lunch.

Welsh Rarebit.

Grate one-half pound of good cheese. Add one ounce of butter, a little milk; stir it over the fire until the cheese is melted; add one spoonful of mustard and some Worcestershire sauce. Turn it on a hot plate, or on fresh or toasted bread.

Rarebit.

Four ounces of grated cheese, two ounces of fresh butter, two ounces of fresh bread-crumbs, gill of milk, teaspoonful of mustard, a little salt and cayenne pepper; melt and mix

all over the fire; add the beaten yolks of two eggs; stir in; add three whites of egg beaten to a froth. Serve on pastry or toast. For supper or lunch.

Game Pudding.

Make a batter of flour, milk, eggs, pepper and salt; pour a little into a pudding-dish. Put in some seasoned game and a little minced onion; pour the remainder of the batter over and bake slowly.

Blood Pudding.

Boil one pint of whole oatmeal in a pint of milk; let it stand over night, then mince fine three-quarters of a pound of beef-suet. Add it to the meal with pepper and salt. Wash and mince a little parsley and thyme. Add them to the meal with a pint and a half of hog's or sheep's blood, and half a pint of milk; mix well, put into casings and tie as sausages. Boil slowly about ten minutes; turn while boiling. Place them upon a colander to cool, turning them. Fry in butter.

Hotch Potch.

Boil a pint of peas in a quart of water; when tender, rub them through a sieve. Cut into chops three pounds of the lean end of loin of mutton. Put it in a stew-pan with a gallon of water, four carrots, four turnips, cut small, pepper and salt. Boil until tender, then add the peas, with a head of celery and a sliced onion. Boil fifteen minutes.

Welsh Rarebit.

Put about four or five ounces of cheese, cut small, in a saucepan, with a teaspoonful of mustard (mixed), a little pepper and salt, and a wineglassful of ale; set it upon the

fire. Stir until the cheese is melted, then pour it over some slices of toast. Serve immediately.

Irish Rarebit.

Chop or grate about four ounces of cheese; make a paste, adding a small lump of butter, one gherkin, some mustard, salt and pepper; spread it over slices of toast, and place them in the oven for five minutes.

Croquettes of Chicken with Sausage.

Draw and prepare the chicken as for roasting. Stuff it with equal parts of bread-crumbs and sausage-meat. Cook it in a steamer. Cut the flesh from the bones and mince it with the dressing; add more bread-crumbs, moisten with the gravy; form into balls; roll in flour, dip in beaten egg, roll in cracker-crumbs and fry in hot lard; pile them on a dish and garnish with fresh parsley.

Or mince cold chicken with equal quantity of highly seasoned sausage-meat, some minced onion and parsley, some nutmeg, pepper, and the juice of a lemon; mix with beaten egg and crumbs; form in balls, roll in flour, dip in beaten egg, roll in cracker-crumb and fry.

Chicken Croquettes with Oysters.

Mince the chicken with equal quantity of oysters. Add bread-crumbs, pepper, salt, and lemon-juice, and gravy sufficient to moisten; form in shape; roll in flour; dip in egg and roll in cracker and fry in hot lard.

Chicken Fritters.

Wash one pound of rice in several waters; let it drain; pound it in a mortar and sift it; put it in a saucepan with a little milk and stew it gently, moving often. Mince the breasts and white meat of chicken; add it to the rice; a little

sugar and candied lemon-peel. Stir it over the fire until it becomes a thick paste. Flour a tin thickly; pour the mixture on it; sprinkle flour over and roll it with the rolling-pin; when cold, cut it in regular small pieces, flour your hands, roll up the fritters, fry them in hot lard, sprinkle orange-flower water and sugar over.

POULTRY, GAME, ETC.

Observations.

Wild fowls should be roasted over a clear quick fire, of a light brown.

Tame fowls must be basted frequently; they require more time than wild fowls.

Geese should be roasted quickly; turned frequently.

To boil poultry: put them in boiling water over the fire with a little salt; boil gently until quite tender. A turkey weighing fourteen pounds will require two hours, a goose the same. In boiling chickens or pigeons, although they will require less time, they vary according to age as well as size: from twenty minutes to one hour.

Geese or ducks when tough should be parboiled before roasting; they require from one to two hours. Serve jelly or apple sauce with duck and goose, and cranberry sauce with turkey.

STUFFING FOR FOWLS, ETC.

Stuffing No. 1.

One-half pound minced beef-suet with half a pound of bread-crumbs and a spoonful of minced parsley, marjoram, a little grated nutmeg, grated lemon-peel, salt and pepper, beaten yolk of egg, and for duck minced onions.

Stuffing No. 2.

Soak bread with boiling water or milk, add salt, pepper, butter and lard. Thyme.

Stuffing for Boiled Turkey.

Bread-crumbs mixed with fat pork, sage or thyme, pepper, salt and yolk of beaten egg. Or cracker-crumbs or bread-crumbs, salt and pepper, beaten egg, and oysters or sausage.

Onion Stuffing for Turkey.

Mince the onions and pound them in a mortar. Scrape the same quantity of bacon, and same of bread-crumbs. Mix and season with pepper.

For Goose.

Parboil the onions, mince them, and mix half as much sage and double the quantity of bread-crumbs. Stir through beaten yolk of egg.

Plain Stuffing for Turkey.

To one pound of bread-crumbs add one-quarter pound of

butter, pepper and salt. A little thyme or savory according to taste; bind with beaten yolk of egg.

Sausage Stuffing for Turkey.

Mix equal quantity of bread-crumbs and well-seasoned sausage; bind with beaten yolk of egg.

Stuffing for Roast Goose.

One cupful of fine bread-crumbs, four onions minced, one ounce green sage, one cupful of mashed potatoes, pepper and salt; bind with beaten yolks of eggs.

Potato Stuffing for Duck.

Choose white, mealy potatoes; boil and mash; season with salt, black and red pepper and butter. For wild duck always add minced onion and sage.

Stuffing for Prairie Fowl, Game.

Bread-crumbs, butter and lard, minced parsley and celery, black and a little red pepper, ground cloves and a little minced onion; mince all and moisten with vinegar.

Baste these fowls often while roasting. Plain stuffing can be used, simply, as these are the most delicate and dainty of fowl. Generally very tender.

Chicken Roasted.

To prepare the chicken for roasting, cut a slit in the side of the neck and draw out the crop and windpipe; cut a slit between the hip-bone and the body, and draw out the entrails; carefully separate the gall from the liver; cut open the gizzard, and take out the bag; rinse the fowl.

To make stuffing: dry the bread and crumb it; season with pepper, salt, lard, and butter; or, soak the bread in hot water or milk, and season with salt, pepper, lard, and

butter; you can add thyme or summer savory; or, mix sausage-meat with the dried crumbs. Fill the body of the fowl and the space from which you took the crop; close up with needle and fine thread.

Baste frequently while roasting, first with lard, after with butter. If the chicken is old and tough, parboil before roasting; use as little water as possible, and add the water to the browned gravy.

To Carve Roast Chicken.

Place the carving-fork across the breast-bone; separate the second joint by putting the point of the knife on the joint, and working it from side to side, and then cutting through. Cut off the leg; cut off the wings; separate the pinion; cut the white meat from the breast in thin slices.

Chicken with Champagne.

Take off the skins; cut off the shanks and the pinions from the wings. Cut off the legs, take out the bones; put the flesh in water, take off the wings and breast; cut up the carcass as for carving; put all in water and blanch them over a moderate fire; put them in cold water; drain them; put some bacon with butter in a saucepan, an onion stuck with three cloves, mushrooms, sliced truffles, pepper and salt. Add a little broth; stew gently; when tender, stir in the beaten yolks of three or four eggs with some veal gravy and some minced parsley; when stewed sufficiently and well thickened, add the champagne.

Chickens Broiled.

Cut them down the back and take out the entrails carefully; pound the bones until the chicken is quite flat; fasten the wings and legs to the sides; broil of an even yellow brown. Season with salt and pepper and butter. Garnish with fresh parsley.

Chickens Boiled.

Draw them carefully; take out the crop and windpipe, wash them in salt and water; pour boiling water over to blanch them; make a dressing of dried bread-crumbs, salt, pepper and butter, with beaten yolk of egg to bind it together. You can mix in herbs, spices, or sausage-meat as you like, or boil the chickens without stuffing, and serve with a rich white sauce. You can make the sauce with the liquor in which the chicken is boiled, adding butter and cream; Bechamel sauce.

Chicken Fricassee.

Draw the chickens; cut off the second joints, separate the legs; cut off the wings, separate the pinions; cut the breasts each in four pieces; cut up the body in pieces of nearly equal size. Boil gently in a small quantity of water and salt. When partly done, add two large spoonfuls of lard; when quite tender, mix four ounces of butter with half the quantity of flour, and stir it into the boiling fricassee; season to taste; simmer until smooth; dish it, surrounded with rice boiled in milk, in the following manner: Wash the rice thoroughly; put it in a saucepan, with water sufficient to cover it. Simmer; as it swells add milk, boiling gently without stirring; salt to taste. When tender and quite dry, take it up with a large spoon, and place it around the edge of the dish, and pour the chicken in the middle.

Another Way.

Prepare the chickens as above, and boil it with small pieces of corned pork; when nearly done drop in wheat dumplings, made with prepared flour and water; boil gently. When the chicken is tender, add butter and flour well mixed, two ounces of butter, one ounce of flour; simmer; dish the chickens in the middle of the dish with the

dumplings around. Serve with pickles. Grated nutmeg and parsley can be added according to taste.

Chickens with Asparagus.

Draw them carefully and take out the crop; wash them; pour boiling water over to blanch them; boil them; keep them hot. Put some of the broth from the chickens in a saucepan over the fire, stir in two spoonfuls of butter, beaten with one spoonful of flour; parboil the asparagus; cut it in small pieces and stew it in the gravy until tender; place the chickens on toast in a dish and pour the asparagus sauce over.

Chickens au Bouillon Blanc.

Mince the white meat of a cooked chicken, add a little fat boiled bacon and marrow, with bread-crumbs soaked in boiling milk, the yolk of a hard-boiled egg minced, and one well-beaten raw one; season with salt and pepper and grated nutmeg. Mince all together and add the juice of a lemon; fill in the chicken and roast; baste with a little butter.

Chicken Surprise.

Roast a pair of chickens without stuffing; baste with butter. Take the meat from the bones and cut it in thin slices one inch long. Stew in a little milk with one ounce of butter, grated nutmeg, pepper and salt; thicken in a little flour; boil, cool. Cut six slices of bacon and put them in a pan; put forcemeat on each slice of bacon and work them up into the form of a roll, leaving an opening in the top; bind the forcemeat with beaten raw egg; put the forcemeat in the opening, close with your hand and beaten egg; sprinkle fine bread-crumbs over; bake three-quarters of an hour. Sauce for Chicken Surprise (see Sauces).

Curried Chicken.

Cut up the chicken and take out the large bones; flour and fry lightly in butter; fry slices of onion; put one pint of veal gravy into a saucepan with a large spoonful of curry powder, one teaspoonful of sugar and the onion, and juice of a lemon, together, and stew gently until well united; surround a large dish with snowballs made of rice boiled in milk, and pour the chicken in the centre.

Chicken with Tomatoes.

Prepare the chicken for fricassee; parboil them; add salt, some butter and lard, one onion, scraped and fried; boil in one quart of veal gravy and thicken with flour; when done, stir in tomatoes, one quart that have been stewed.

Chicken Fricassee with Sweetbreads.

Prepare and joint them for fricassee; put them in cold water to blanch them; put some fat bacon in a saucepan with melted butter, one onion stuck with four cloves, some veal sweetbreads, mushrooms, and truffles; add sufficient broth to cover them; mix in one spoonful of flour; boil gently; add minced parsley; beat the yolks of three eggs in milk; add them, let them thicken the gravy. Serve with rice.

To Steam a Chicken with Sausage Stuffing.

Draw and prepare the chicken as for roasting; mix equal parts of bread-crumbs and well-seasoned sausage-meat, stuff the fowl and close it; place it in a deep tin vessel with a tight-fitting cover, and suspend it in a kettle of boiling water over the fire; when tender, pour off the liquor and add to it a little minced parsley; season with salt and pepper to taste; beat a large spoonful of butter with same of flour; simmer until thickened; place the chicken in a dish and pour the gravy over.

Chicken with Ham.

Draw and wash them; take out the crop and windpipe; truss them. Cut slices of fat ham, beat them, and season with fine shred parsley. Loosen the skin from the breasts and put in the slices of ham. Wrap them in strips of fat bacon and tie them with strong thread; roast them in a quick oven; take off the bacon.

Place the chickens on a dish and pour over a good veal gravy mixed with a little of the gravy from the pan.

Cold Chicken Fried.

Take the skin off, cut the meat from the bones; cut in slices, flour them, and fry them in butter; stew them in well-seasoned gravy; squeeze over the juice of a lemon.

Chicken with Ham.

Draw and clean the chickens; chop some good ham and mix with bread-crumbs and yolks of beaten eggs; fill the chicken, wrap it with strips of fat bacon; roast it; add some rich veal broth and butter to the gravy.

Chicken Cutlets.

Draw and wash the chicken, bone it from all the joints but the wings; flatten the flesh with a rolling-pin, and spread over the seasoning; salt, pepper, grated nutmeg, cayenne pepper, mace, and coat all with beaten eggs and bread-crumbs; fry them; place them in a dish; make a brown gravy and pour over; sprinkle flour in your pan, stir while browning; add a little boiling water; strain over the chicken.

Farced Pullets with Cream.

Draw and wash them; parboil them; wrap them with strips of fat bacon and roast them; cut the flesh from the

breasts and take out the breast-bone; mince some good ham and bacon, which has been boiled, beef-suet, parsley, cives, and mushrooms; season with salt and pepper, sweet herbs, cloves, and mace; mince all with the breasts of the pullets; add bread-crumbs which have been soaked in boiling cream and the beaten yolks of eggs, put all in a mortar and pound it, and mix well; put it in the breasts of the pullets; shape it with a knife; spread beaten eggs and strew fine crumbs over; brown in a quick oven.

Pullets with Oysters.

Draw and wash them, loosen the skin from the breasts; mince some fat bacon, parsley, and mushrooms fine; season with salt and pepper, put it between the flesh and the skin, make holes in the skin with a knife and force the pinions in; parboil them; wrap strips of fat bacon, roast it; take off the bacon, make a ragoût of oysters; put the oysters over the fire in their own liquor, heat them; take them out and lay them on a dish; simmer some mushrooms with melted bacon and veal gravy; season with salt and pepper; when done, take off the fat; add some veal and ham cullis; put in the oysters and keep it hot; when ready to serve, pour the ragoût over.

Pullets with Ham.

Draw, wash, and roast them, basting with butter; cut slices of ham, beat them flat, put them in a saucepan over the fire; when they begin to stick, moisten with veal gravy without salt; simmer a few minutes, take off the fat, pour over the chickens in your dish, and serve hot with slices of ham.

Pullets with Onions.

Roast as directed; boil some small white onions; simmer them in essence of ham. Dish the pullets and pour the onions round.

Giblets Stewed.

Pour boiling water over and blanch them; simmer them in strong broth; cover closely, and stew until nearly done; add some flour; simmer dried bread in broth and serve the giblets on them.

Another Method.

Pour boiling water over them to blanch them; boil them in broth with herbs, spices, pepper, and salt; when tender, put them in a saucepan with some broth; with some melted bacon; add some broth thickened with beaten yolks of raw eggs.

To Bone Turkey.

First remove the back-bone by cutting it down the back; then the breast-bone, hips, and legs; keep the skin unbroken. Or, cut the top of the joint and run a sharp knife down and around to loosen the flesh, then pull it out.

To Prepare Boned Turkey.

Make a jelly with veal-bones or feet; season with salt and pepper and wine; strain and clear the jelly with eggs and pour it through a flannel jelly-bag over lemons and oranges—spices if you wish. When clear, put your turkey in an oval deep dish and pour the jelly over. You can stuff the turkey when you take out the bones, to retain the shape, with a dressing of minced roast veal and fresh pork, with equal quantity of dried bread-crumbs moistened with veal gravy. The turkey should be boiled in as little water as possible, to retain the flavor. You can moisten the stuffing with liquid from the boiled turkey.

Turkey Boiled.

Draw and clean the turkey (a plump young hen turkey is always best); boil bread-crumbs in the liquor of the oysters;

season with salt and pepper and butter; mix in thickly oysters and fill the turkey; put it in boiling water over the fire; use as little water as possible; it is better to boil it in a steamer raised above the water; when done, raise it and strain the gravy; thicken as much as you require with butter and flour; put in the oysters just before you serve; pour sufficient over the turkey to moisten; serve the remainder in a sauce-boat.

Another Method.

Draw and wash the turkey; make a stuffing (see Stuffing for Turkey, etc.); fill the turkey and boil in a steamer; if you have none, put it in a tin and cover it tightly, suspend it in a larger kettle of boiling water over the fire; thicken the gravy with flour and butter; simmer; take off the fat and add some rich cream or milk to the gravy, or celery sauce.

TURKEY ROASTED.

Draw and wash; take out the crop and windpipe; make a stuffing according to taste—plain, sausage, crême, veal minced, etc.; dredge; put it in the oven and roast it, basting it until done. With plain stuffing, with the gravy use bread sauce; if veal stuffing, garnish with fried sausage forcemeat. The gizzard and liver can be dipped in beaten eggs and fried; sprinkle with salt and pepper and put them under the pinions. Stewed chestnuts make a nice sauce. Serve with cranberry sauce or jelly and celery in a celery glass.

COLD TURKEY DEVILED, ROASTED.

Boil and season the legs, etc., of roasted turkey; sprinkle on red pepper; baste with butter; serve with sauce, gravy, mixed mustard and lemon-juice; mix in a little flour and butter; simmer. You can vary the sauce by adding a little curry powder or Worcestershire sauce. Serve hot for lunch or supper.

Turkey Legs, etc., Broiled.

Pound the legs and parboil them; dip them in melted butter and broil them.

Goose Roasted.

Draw and wash it; stuff it; roast it in a quick oven; use any stuffing (see Stuffings); serve with rich brown gravy and apple sauce. A sauce for roast goose: one dessertspoonful of mixed mustard, a little cayenne pepper, salt; mix well together; add one glass of port wine, two of gravy; cut a hole in the goose and pour in the gravy; this additional flavoring is according to taste.

Goose Stewed.

Draw and wash; cover with slices of bacon; lay it in a saucepan; cover with seasoning, sweet herbs, a little sliced carrot; put in the goose and giblets; cover with bacon and moisten with stock sufficient to cover the goose; cover with paper; cover closely. Boil until tender. Serve with onion or apple sauce.

Ducks Roasted.

Draw and clean them; stuff them (see Stuffings for Ducks); roast them; baste frequently; they take half an hour to one hour, according to size and age. Serve with rich brown gravy and onion, or apple sauce.

Wild duck or old ones should be parboiled before roasting.

Ducks Boiled with Green Peas.

Draw and clean and stuff the ducks; half roast them; put them in a saucepan with one onion shred, salt, pepper, mint and sage, winter savory, marjoram, and one pint of beef gravy; boil gently for twenty minutes, skim and take off the fat, and take out the herbs. Add one quart of green

peas; let the whole boil half an hour; thicken with butter beaten with flour; place the ducks on a dish surrounded by the peas; add some wine and lemon-juice to the gravy, and strain a little on the dish and the remainder in a sauce-boat.

Wild Ducks Boiled.

Draw and clean them; leave them in salt two days; put them in a cloth to boil; stuff them with bread-crumbs, sage, and onions; boil one hour. Serve with a rich gravy poured over.

Flour the cloth in which you boil them before putting in the ducks.

Ducks Stewed.

Tame ducks are jointed and stewed the same as other fowl.

Draw and clean them, cut them into joints, and stew them in one pint of good gravy (beef); when they boil, skim them; season with cayenne pepper and salt to taste; stew about three-quarters of an hour. Mix smoothly two tea-spoonfuls of ground rice in a glass of port wine. Stir it in the gravy. Simmer ten minutes.

Ducks with Orange-juice.

Draw and clean them; half roast them; cut the joints, leaving them hanging together; in each incision sprinkle salt and pepper, and squeeze orange-juice; turn them and press them with a plate; heat and turn and press again. Dish and serve with their own gravy.

Ducks à la Braise.

Draw, clean and lard them with strips of fat bacon; dredge them with flour; brown them in melted butter, and add some broth and nearly a pint of white wine. Season with salt, pepper, cloves, onions, slices of lemon, parsley,

and sweet herbs. Stew the ducks about half an hour, and serve with the gravy strained over.

Wild Ducks.

Draw and wash them; pour hot water through them. Roast over a brisk fire; baste frequently with the following sauce (when you dress the ducks for roasting, draw a sharp knife four times down the breast): Hot butter and juice of a lemon, cayenne pepper and a little sugar, and a glassful of port wine. Wild ducks will roast in fifteen minutes. Put the duck in a dish, and pour all the sauce over it hot.

GAME.

Observations and Explanations.

When game is stale, wash thoroughly in vinegar and water. Birds that cannot be kept must be drawn and washed and hung to drain; rub them with salt, and dip them in boiling water; hang them in a cold place; salt and pepper mixed with a little ground cloves put inside. Season the dressing with herbs, spices, and vinegar, or wine.

Wild duck will roast in fifteen minutes; pigeons same; pheasants half an hour; goose three-quarters of an hour; quail ten minutes; woodcock twenty minutes; partridge twenty to twenty-five minutes.

To prevent the fishy taste in wild fowl, put in pan onion, salt, and hot water; baste the fowl with this for the first ten minutes; remove from the pan, and baste with butter.

Pigeons with Jelly.

Draw and clean the pigeons; salt and roast. Put some lean bacon in a saucepan with sweet herbs, mace, and white pepper, lemon-peel, and calf-feet jelly; put in the pigeons, and boil gently fifteen minutes; take them from the liquor,

take off the fat, and strain; boil up some beaten whites of eggs in the jelly to clear it. Strain through a jelly-bag over the pigeons.

Pigeons Fricasseed.

Draw, clean and quarter them; put some melted bacon in a saucepan with a bunch of sweet herbs, an onion stuck with eight cloves, salt and pepper, and shred parsley; put in the pigeons, and stew gently until tender; dredge in some flour, add some gravy; stew gently, moving constantly. Take off the fat, and serve hot.

Partridges Roasted.

Draw and clean them; loosen the skin from the breasts; mix some scraped bacon fine, sweet herbs, shred parsley, pepper and salt; put them between the skin and the flesh; fasten strips of fat bacon round the birds; roast them in a quick oven, take off the bacon, and make a sauce as follows: boil a knuckle of veal in a small quantity of water until tender; take it out, put in parsley minced, butter and wine; thicken with browned flour, put the birds on toast and pour the sauce over. Garnish with slices of lemon.

Pigeons Roasted.

Draw them; make a dressing of bread-crumbs mixed with minced fat bacon or sausage-meat; wrap them in strips of fat bacon, and put them in a pan covered tightly; put a little water in the pan; roast them over a brisk fire or in a quick oven. Six make a nice dish. When nearly done, take off the bacon and brown them, basting them with butter. Garnish with fresh parsley; serve hot or cold.

Another Method.

Draw them, mince the gizzards and wrap them in fat bacon; stuff them with the minced gizzard, bacon, parsley,

and a little green fennel and bread-crumbs. Before taking them from the oven, take off the bacon and baste them with butter; let them become crisp and brown.

Or make a stuffing of minced veal, bacon, and bread-crumbs; baste with butter while baking. About fifteen minutes is sufficient time.

Pigeons Broiled.

Tame Pigeons.—Draw, split them down the back, and flatten with a rolling-pin; season with pepper and salt; turn often; baste with butter; serve with fresh parsley.

Wild Pigeons.—Draw and wash them, split them down the back, flatten with a rolling-pin; baste with butter and a little wine; put them on a hot dish, and pour melted butter and wine over; sprinkle with pepper and salt while boiling.

Pigeons Stewed.

Draw and stuff them as follows: minced bacon, bread-crumbs, fine thyme, butter, pepper, a little cloves or nutmeg; moistened with wine, or good vinegar; put fat bacon in the pan with a little water; put in the pigeons and stew; when nearly done, baste with butter and brown them; turn them and brown both sides.

Partridge Broiled.

Draw them, wipe the outside and in; split them down the back, and flatten them. Broil game, etc., on a clean, bright gridiron, heated over a clear fire; turn and cook equally; baste, and sprinkle a little salt and pepper while broiling, and on both sides after; serve with mushroom sauce or currant jelly.

Partridge Stewed.

Draw and wipe them; put some fat bacon in your pan, with a little butter; put in the birds and strew some salt

and pepper over. Cover the breasts with fat bacon; when nearly done, take off the bacon, and baste with butter; let them brown equally.

Another way: surround the birds with minced boiled cabbage; stew gently one hour. Serve on toast.

Cold Game—to Dress.

Take the meat from the bones and mince it; stew in gravy and essence of ham, or butter, or, if roasted, in its own gravy.

Partridges are served with a sauce of olives, mushrooms, and ham. (See Sauces.)

Woodcock.

Draw and wipe them with a clean cloth inside and out. Cut them down the back and flatten them; broil carefully, turning each part evenly; season; serve on toast with melted butter poured over; jelly.

Or stuff and roast like pigeons.

Snipe Roasted.

Draw them, mix bread-crumbs with butter, black and red pepper, onion grated; stuff them, put them in a pan; baste with butter and claret wine. Dish them; thicken the gravy and pour it over.

Snipe Broiled.

Cut them down the back; draw them; flatten with a rolling-pin, and broil them over a brisk fire, on a bright grid-iron. Salt, pepper, and butter. Serve on toast.

Guinea Fowl.

Let them, as well as other game, hang as long as possible without being tainted. When you draw it, wipe it out clean,

and wash the outside. It is good to put a little ground clove and vinegar with the dressing. The Guinea fowl will take about half an hour to roast; baste while dressing; take out the fowl, and thicken the gravy with browned flour; strain over.

Prairie Fowl.

Pick and draw them, fill in with plain stuffing, and baste with butter, or make a dressing of bread, black and red pepper, ground cloves, pulverized thyme, butter and vinegar. Roast in a quick oven; baste while roasting, three-quarters of an hour. Make a gravy of the liquor in the pan; strain.

Quail and Other Fowl

Are cooked as partridges or prairie fowl.

Rabbits Roasted.

Let them hang in a cool place four or five days. Skin and draw them; sprinkle in pepper, salt, ground cloves, grated onion, and vinegar. Make a stuffing of bread, cayenne pepper, ground allspice, a little nutmeg, port wine, and melted butter; stuff and truss them; roast them; baste while roasting. Make a sauce by taking off the fat from the gravy; add some claret wine, some butter and flour; thicken in; strain.

Or use plain stuffing; bread and butter, black and red pepper, minced parsley, a little thyme; baste while roasting with butter and vinegar, or claret wine.

Rabbits Boiled.

Draw, clean, and truss them; wrap them in strips of bacon; boil them; mince the livers with fat bacon; add half a pint each of wine, vinegar, mace, minced parsley, and rich drawn butter. Dish the rabbits, and pour the sauce over.

To Roast a Haunch of Venison.

Wash it in milk and water, and if the skin is musty, take it off; dry it with a cloth ; sprinkle salt and black and cayenne pepper over ; dredge with flour, and baste often with butter. Will take two or three hours if the haunch is large ; thicken the gravy, and serve it in a sauce-boat with currant jelly

To Roast a Leg of Venison that Has Been Kept.

Draw out the bone, and pour vinegar, salt, and pepper through the opening. Make a dressing of fat pork minced with bread, thyme, ground cloves, grated onion, cayenne pepper; press this, being well mixed, all through the leg where the bone was taken out. Sprinkle salt, pepper, and flour over ; baste with butter and a little lemon-juice while roasting.

Shoulder of Venison Roasted.

Lard it with fat bacon ; season with black and cayenne pepper, nutmeg, ground cloves ; dredge flour over ; pour over wine or vinegar. Let it stand two hours ; roast it, basting often ; take off the bacon and crisp it. Take the extra fat from the gravy ; stir in some browned flour and a little wine or vinegar and lemon-juice.

Venison Steaks.

Broil on a clean, bright gridiron, on one side ; put it on a hot dish with the uncooked side down. Season with salt and pepper, butter and currant jelly ; press it and turn it; keep the dish hot; do not let the juice dry out.

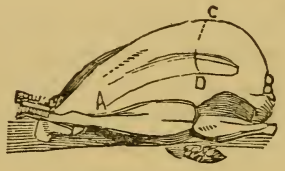
Venison Stewed.

Broil the venison on one side ; put pepper, salt, jelly, and wine in a deep venison-dish over a lamp or coals ; put the

uncooked side down. Sprinkle in a little flour, and let it simmer; turn often; serve hot.

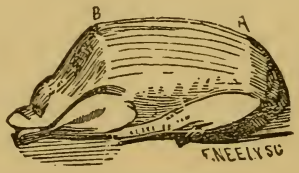
Venison Steaks Fried.

Roll them in flour; fry in butter; turn often; serve hot.



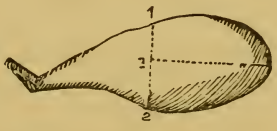
To Carve

Roast Fowl.—Insert the knife between the legs and side, press back the leg with the knife; if young, it will part easily. Remove the wing from D to B. Remove the neck-bones next. Remove the wishbone by inserting the knife under the bones, and raise it. Divide the breast from the body, by cutting through the small ribs, turn the back uppermost, put your knife into the centre, raise the lower part firmly; it will easily separate; take off the side bones.



Goose.—Use a sharp knife; cut off the legs and wings; then cut slices from A to B.

Rabbit.—Insert the knife at 1, and cut down to 1 on both sides; pass the knife under the shoulder 2, cut off the shoulder and leg; cut slices down the back.



Haunch of Venison.—Cut to the bone from 1 to 2, then cut thin slices from 3 to 4.

SAUCES FOR MEATS, FISH, ETC.

Observations and Explanations.

In making sauces great care should be taken to observe the exact directions. Sauces generally require stirring constantly while preparing. Butter sauces in which eggs are used should not boil after the eggs are added. Use porcelain-lined saucepans and silver or wooden spoons.

Browning for Sauces.

Put two ounces of brown sugar in a thick saucepan over the fire; stir gently until it becomes a rich brown; add two quarts of water; stir until quite dissolved; bottle for use.

A Good Sauce for Roasts.

Bone and mince some anchovies; add broth of veal and ham; season with pepper and salt to taste; add a little vinegar or lemon-juice. Or simply add melted butter and lemon-juice to essence of anchovies. Serve hot.

Anchovy Sauce.

Bone and mince twenty anchovies; add two shallots, two spoonfuls of grated horseradish, four blades of mace, one quart of white wine, one pint of claret, half a pint of anchovy liquor, twelve cloves, twelve whole peppers; simmer until reduced to one quart, cool, and bottle for use.

Curry Sauce for Veal Cutlets.

Mix equal quantities of curry powder, butter, and flour into a paste. When the cutlets are taken from the pan, stir the paste into the gravy—stir until it thickens to the consistency of rich cream—put the cutlets on a hot dish and pour the gravy over through a strainer.

Celery Sauce.

Cut the celery in pieces about one inch long, boil them in salt and water, strain them, and boil them in just sufficient stock to keep them liquid; add some brown sauce; season with red and black pepper and salt to taste.

Cucumber Sauce for Wild Ducks.

Six cucumbers; pare and slice lengthwise; take out the seeds; season with salt and pepper and three onions, sliced; cover with vinegar and let them stand three hours; dry them; put some melted bacon in a saucepan, put in the cucumbers; stew gently, stirring; add some good gravy; simmer fifteen minutes; take off the fat; add some veal and ham ragoût; pour over the ducks.

Cold Sauce for Pigeons.

Mince some parsley, onion, pickles; add the juice of a lemon and spoonful of oil and same of mixed mustard, pepper, and salt; put the sauce in a dish and the pigeons on it.

Egg Sauce.

Make a rich, white sauce and mince the eggs; mix in.

Garlic Sauce.

Mince the garlics; boil them in vinegar and veal-stock with a piece of lean ham; boil gently until quite rich; strain and add some brown sauce or browned flour.

Green Sauce for Lamb.

Pound bread-crumbs with green wheat, spinach leaves, sorrel, or other vegetables with not too much flavor; season with salt, pepper, vinegar, and gravy; stew gently; strain.

Green Sauce for Eels.

Pound some sorrel and squeeze out the juice; mince an onion, some capers; put them in a saucepan with the sorrel-juice and butter; stew; season with salt and pepper, some vinegar and orange-juice.

Cold Horseradish Sauce.

A spoonful of horseradish, minced parsley, shallot, garlic, and capers, a spoonful of table oil, vinegar, salt, and pepper.

Hot Horseradish Sauce.

Slice two onions; put them with some oil in a saucepan over the fire to brown; when they begin to color put them in a clean saucepan with a glass of white wine, a glass of broth, lemon-peel, garlic, thyme, and two cloves; boil gently fifteen minutes; strain; put in the horseradish, one spoonful, salt and pepper; simmer.

Cucumber Catsup.

Pare and mince six cucumbers and same of onions; half a pint of salt sprinkled over them; put them in a sieve to drain twelve hours. Mix a teacupful of mustard-seed, half a teacupful of whole pepper; put them in a jar and cover with good vinegar; cover closely three days.

Cranberry Sauce.

Wash them and stew them in sufficient water to cover them. Stir in one pound of sugar to each quart of cranberries; stew gently until they burst; mash them; put

them in a mould in a cool place; when required for use, turn them out.

Dutch Sauce.

Mix half a teacupful of grated horse-radish, sprig of thyme, small onion, two shallots; cover with vinegar, put it in a saucepan; simmer. Mix the yolks of three raw eggs with three ounces of butter; beat thoroughly. When the roots are tender, stir in the butter and eggs; do not let it boil after adding the eggs. Stir while simmering; press all through a sieve.

Drawn Butter.

Beat two ounces of fresh butter in a quarter of a teacup of wheat flour; mix thoroughly. Stir in it one quart of boiling milk or water; if water, add cream. This should be about as thick as rich cream; add a little salt. You can make almost any sauce with this by adding parsley, capers, hard-boiled eggs chopped, etc.

Chili Sauce.

Skin a quart of ripe tomatoes; one green pepper minced in a pint of vinegar; add the tomatoes, one tablespoonful of ginger, half a teaspoonful of cloves, cinnamon and nutmeg; boil gently until thickened.

Mayonnaise Sauce.

Beat the yolk of one raw egg quite light; beat in a saltspoonful of dry mustard; add oil while beating, until it becomes a thick jelly; add vinegar, saltspoonful of salt, cayenne pepper, and lemon-juice; add the vinegar in small quantities while beating in the other seasoning.

Mayonnaise Sauce without Mustard.

Three tablespoonfuls of olive oil, saltspoonful of salt, one of pepper, teaspoonful of grated onion, one tablespoon-

ful of vinegar, juice of half a lemon (vinegar in which a little tarragon has been soaked is used).

Sauce Tartare.

To Mayonnaise sauce add grated onion, minced pickles, parsley minced; mix in thoroughly. To use with fish, oyster, cold meats, etc.

Bechamel Sauce.

Make a veal broth by boiling a small knuckle in two quarts of water; season with sauce. When quite tender, take out the meat, skim off the fat. Beat in a tablespoonful of flour, a teaspoonful of butter; stir it in the broth. Put in some thyme and parsley or not, to taste. Add half a pint of cream, and a grated nutmeg.

Another Method.

Boil a knuckle of veal in three quarts of water until very tender, adding boiling water if required. Take out the meat, skim off the fat, put in a small onion, three slices of turnip, a little carrot, parsley and bay-leaf, thyme, some whole pepper, a very little sugar and mace; boil gently until the sauce is rich; strain.

Mix a teaspoonful of butter with a tablespoonful of flour, and put it in the hot broth; boil, stirring until the flour is cooked; add half a pint of cream.

Brown Sauce for Made Dishes.

Put four ounces of sugar in a saucepan over the fire; stir until it becomes a rich brown. Add three gills of red wine, juice of a lemon, half a dozen cloves, mace, two shallots; simmer for ten minutes. Season with salt and pepper to taste. Bottle for use.

Tomato Sauce.

Skin one dozen ripe tomatoes, quarter them; slice four onions; put all in a saucepan with a quarter of a pound of butter. Add thyme, parsley, one clove; boil gently until the tomatoes are completely cooked; strain.

Wine Sauce for Roast Mutton.

When the roast is removed from the pan, pour off the fat; brown half a spoonful of flour in the gravy in the pan; add some boiling water. Simmer until smooth, and about as thick as cream; season with salt and pepper to taste; strain; add half a gill of port wine.

Sauce Hollandaise, for Fish.

Four tablespoonfuls of vinegar, saltspoonful of salt, one dozen whole peppers; simmer, cool; add the beaten yolks of four raw eggs, quarter of a pound of fresh butter, a little grated nutmeg; set it over the fire and beat it rapidly while cooking; should become thick as cream; set the saucepan in boiling water over the fire, beat the sauce to a froth, adding butter while beating; you can use part lemon-juice instead of vinegar if you choose.

Juice of Onions.

Put some scraped fat bacon or butter in a saucepan; put in one dozen onions sliced; let them brown; dredge in a spoonful of flour; stir; add half a pint of broth; simmer.

Juice of Mushrooms.

Put some scraped fat bacon or butter in a saucepan; add half a dozen mushrooms skinned and quartered; fry slowly until dry; turn the mushrooms over; pour in one pint of broth. Serve with lemon-juice.

Lobster Sauce.

Take all the meat from a boiled lobster; pound it to a paste; add beef or veal broth; to a lobster weighing five or six pounds, use one quart; for ordinary size, one pint; mix a spoonful of flour with spoonful of fresh butter and stir it in the hot broth; put in the lobster; season with pepper and salt to taste; simmer; you can add lemon-juice or vinegar and minced hard-boiled eggs.

Lemon Sauce.

Heat one quart of milk; put in three peppercorns, a little thyme and the skin of a lemon; simmer until the flavor is exhausted from the lemon skin; strain; mix a spoonful of butter with a little less flour; stir into the sauce, simmer until thickened; add the juice of the lemon.

Liver Sauce.

Boil livers of fowls ten minutes; pound them; soften with a little chicken broth; mix well; rub them through a sieve; add some minced parsley and one gill of melted butter.

Bread Sauce for Lamb.

Mince some fine bread-crumbs with equal quantity of fresh butter; add shred parsley and minced shallots; put them in white stock and boil gently; press through a sieve; add as much wine as stock.

Mint Sauce for Lamb.

Mince the mint fine; mix one-third water to two-thirds good vinegar; add a little sugar; sufficient to cover the mint; mix and serve.

Mustard Sauce.

One pint of boiling stock; add minced shallots; simmer; season with pepper and salt to taste; stir in a spoonful of mustard; strain.

Mushroom Catsup.

Wash and skin them; to half a peck add two large spoonfuls of salt; let them stand twelve hours; put them in a kettle and boil until tender; strain off the liquor, and to each gallon of liquor add one ounce of cloves, pepper, and ginger; boil gently until the liquor is reduced one-half; chop the mushrooms and add them to the liquor; when cool, bottle.

Mushroom Sauce.

Wash and skin the mushrooms; mince and stew them with a blade of mace and salt in a little water; when tender, add rich cream or condensed milk; thicken with beaten yolks of eggs; stir until smooth; take out the mace and add the juice of a lemon.

Oyster Sauce for Fish.

Scald the oysters in their own liquors; strain; put the liquor over the fire add half a lemon, two blades of mace; mix one tablespoonful of flour with half a pound of fresh butter, stir into the liquor; boil gently until smooth; put the oysters in, boil up once.

Oyster Catsup.

To each solid quart of oysters, add half an ounce of salt, a little mace and black pepper; pound them together and add a quart of wine for each quart of oysters; boil gently ten minutes; rub them through a colander; skim; bottle.

Oyster Sauce.

Take the oysters from their liquor and put them in cold water; put the liquor over the fire with some lemon-peel and mace; boil gently to exhaust the flavor from the lemon; strain; add as much cream as liquor; beat a tablespoonful of butter with a teaspoonful of flour and stir in the sauce; simmer until smooth; add the oysters and juice of a lemon; boil up once.

Onion Sauce.

Boil four onions in rich broth; season with salt and pepper. When tender, serve hot.

Another Method.

Skin one quart of white onions; boil in salt and water. When tender, strain off the water; mince them or not; stir some butter and flour in sufficient boiling milk to cover them; simmer until smooth, and pour over the onions in a vegetable-dish; or, if minced, add some cream and a little butter, and serve in sauce-boat.

Parsley Sauce.

Pick, wash, mince and pound the parsley; put it with some broth in a saucepan over the fire; simmer about fifteen minutes; strain; add some lemon-juice, teaspoonful of flour beaten with spoonful of butter; stir in, and simmer until the flour is cooked.

Rich White Sauce.

Boil one pint of milk, and thicken it with four ounces of butter beaten with one spoonful of flour; stir into the boiling milk; simmer until thickened and the flour thoroughly cooked; add half a pint of cream or veal broth. Condensed milk can be used instead of cream.

Sauce for Goose.

Put a gill of good broth into a saucepan with a tablespoonful of mixed mustard, half a teaspoonful of cayenne pepper, and a glassful of port wine; warm.

Sauce for Chicken Surprise.

Warm some good broth with some butter, juice of a lemon, and fried parsley minced, and some orange-juice.

Sauce for Ducks.

Warm some veal broth with pepper, salt, and orange-juice.

Sauce for Roast Rabbit.

Boil the livers in good broth and mince them; add thyme, savory, and parsley minced, yolk of egg well beaten, hard-boiled eggs minced; stir all together in the broth, and thicken with spoonful of fresh butter, beaten with half as much flour; boil gently until the flour is cooked; add juice of a lemon, grated nutmeg, and sugar.

Sauce for Boiled Rabbit.

Boil and mince the livers; chop two hard-boiled eggs; a large spoonful of bread-crumbs; put them in half a pint of broth; add thyme and savory minced, some lemon-juice, salt and pepper, a quarter of a pound of fresh butter; simmer; add a gill of white wine.

Sauce for Roast Venison.

Large glassful of white wine (or port), three cloves, a very little cinnamon and sugar, lemon-juice, and a little vinegar; heat; strain.

Sauce for Beef à la Braise.

Pare and split some cucumbers; take out the seeds; put them on a dish with sliced onions, salt and pepper, cover

them with vinegar; let them stand two hours; squeeze them through the colander, excluding the liquor; put some melted bacon over the fire in a saucepan; when hot, put in the cucumbers and brown them; add some gravy; skim off the fat; thicken with flour rolled with butter.

Sauce for Fresh Herring.

Warm some vinegar with salt and pepper and mustard; add flour and butter; stir while mixing; pour over the fish.

Tomato Catsup.

Skin half a pint of tomatoes, three large onions sliced, one head of celery, half a dozen shallots, half an ounce of cayenne pepper, a quarter of an ounce of black pepper; mince all together; boil gently until the tomatoes are well cooked; squeeze them through a colander; boil until thickened; put them in glass jars, set the jars in boiling water, and when hot, seal them.

VEGETABLES.

Potato Croquettes.

Select white mealy potatoes; pare and wash them; put them in boiling water with a little salt; put them over the fire; when they are tender, pour off the water and let them dry. Mash them, and season with salt, butter, and white pepper; soften with milk and beaten yolk of egg; form them in cones and brown them in the oven.

Another Method.

Boil and wash white mealy potatoes; season with salt, white pepper, butter, and a little milk; form them into balls, roll in flour, dip in beaten egg, roll in cracker-crumbs, fry them in hot lard of an even yellow brown; pile them in a dish, and garnish with fresh parsley.

Potatoes Stewed.

Pare and slice white potatoes (cold boiled potatoes are preferable); cover with milk; add butter, salt, and white pepper; simmer gently for about ten minutes; rub a teaspoonful of flour with as much butter and stir it in the stew; let it stand until the flour is cooked and the gravy smooth; mince some parsley and add, if you like it.

Potatoes in Haste.

Slice cold boiled potatoes; put them in boiling water and simmer about ten minutes; pour off the water, and add butter, salt, and pepper; serve hot.

Potato Snow.

Pare and wash white mealy potatoes; boil them in salt and water; when tender, pour off the water and dry them; season with butter and a little milk; stir them over the fire until they are white and dry; rub them through a sieve, and serve.

Potatoes à la Crême.

Slice cold boiled potatoes into hot cream; add butter, beaten with a little flour; simmer until smooth; season with salt and white pepper.

Potatoes Glazed.

Select even-sized, well-boiled potatoes; roll them in beaten egg, and brown them in the oven.

Potatoes Baked under Roasting Meat.

Pare, wash, and parboil even-sized white potatoes; put them in the pan with roasting meat; baste them and brown them.

Potatoes Mashed.

Pare, wash, boil, and mash them; season with butter, salt, and milk; shape them in an oval, make grooves with a knife, running down the sides, and brown them in the oven or before the fire.

Potatoes Mashed with Onion.

Boil some white onions; rub them through a sieve or colander; mix them with mashed potatoes; season with salt, pepper, and butter; smooth them; serve hot.

Potatoes Scalloped.

Boil and mash them; season with salt, pepper, and milk; put them in small pans; cover them with butter and bread-crumbs; brown them; turn them, and brown on the under-side.

Potato Soufflé.

Select smooth, good-sized white potatoes; wash them; bake them in a hot oven; cut a small piece from the top of each, take out the inside without breaking the skin; mash and season with milk, butter, salt and yolk of eggs; heat all and mix together; add the whites of eggs beaten to a dry froth; stir all to a paste, and put it back into the skins. Set them in a quick oven ten minutes.

Potato Rissoles.

Boil and mash the potatoes; season with black and red pepper; add some minced parsley, onions and minced meat, some beaten yolks of eggs; shape them in ball or cake, and fry them in hot lard and butter. When served should be covered with slices of hard-boiled eggs.

Cabbage Boiled.

The old outside leaves should be cut off; cut in quarters; examine between the leaves; put in boiling water over the fire, with salt; when tender, pour into a colander to drain, and mince with a chopping-knife; season with butter, and serve in a dish, or place round boiled corned beef or pork. Serve hot.

Red Cabbage Stewed.

Shred the cabbage; wash it; shred red onion; add salt, pepper, and butter; put in a saucepan and simmer until tender. Mix a little flour with butter, and stir in; add some vinegar. Serve hot.

Lettuce Stewed.

Wash half a dozen heads of lettuce; boil in salt and water until tender; pour them through a colander to drain; put them in cold water; strain them; put them in a saucepan with two ounces of butter mixed with one teaspoonful of flour, one blade of mace, a small piece of bacon stuck with six cloves; cover with broth, and season to taste. Stew gently about one hour. Take out the lettuce into a dish, and pour the broth over; garnish with hard-boiled eggs; keep hot.

Potato à la Maître d'Hôtel.

Parboil the potatoes, and when cold slice them and put them in some rich broth, and let them boil. Mix a tablespoonful of flour with as much butter; add it, season with pepper, and salt, and minced parsley; boil gently about ten minutes; beat the yolk of an egg with a little cold water and juice of a lemon; add it and simmer a few minutes; serve hot.

To Boil White Turnips.

Pare and wash them; boil them in water with salt; when tender, strain off the water, cut them in slices into a dish, and pour drawn butter over them, or spread butter and sprinkle salt and pepper over them.

Yellow Turnips Mashed with Potatoes.

Pare, wash, and boil them in salt and water; when tender, pour off the water, mash them and mix them with equal quantity of mashed potatoes; add some butter. Mould in oval shape; serve hot.

Observations on Boiling Greens.

The water should be boiling; should have salt in it; the greens should be carefully picked over, and thoroughly washed. Different kinds require more or less time. Spin-

ach takes fifteen to twenty minutes; when the greens sink, they should be poured through a colander and minced with a chopping-knife, seasoned with butter, and kept hot; dip them in beaten egg, roll them in bread or cracker-crumbs, and fry them in hot lard and butter, of a yellowish brown. Garnish with parsley.

Parsnips Fried.

Scrape and wash them; boil them; cut in slices lengthwise; flour them and fry them. Serve, garnished with parsley.

Beets Boiled.

Wash and boil them; strain off the water and skin them; slice them and sprinkle salt and pour melted butter over. Or a sauce of butter and vinegar or lemon-juice.

Asparagus Boiled.

Cut off the hard end; wash them; boil them in salt and water; if fresh and young, they boil in twenty minutes; strain off the water; place them in deep dish on toast, and pour a rich white sauce over.

Or make a sauce: heat half a gill of vinegar; stir in a tablespoonful of butter beaten with a teaspoonful of flour, and the beaten yolk of an egg. Simmer until smooth, and pour over the asparagus.

Asparagus Omelet.

Boil them; cut them in pieces an inch long; simmer them in boiling water; drain them; roll them in flour and fry them; mix one cupful of condensed milk with three well-beaten eggs; simmer until thickened; mix in the asparagus, and fry it in butter. Turn it out on a dish, and serve hot.

Green Peas Boiled.

Pot them; put them in a little boiling water with salt, and boil gently until tender; when you dish them, add butter to taste.

Cabbage Boiled with Meat.

Use one pound of corned bacon and four pounds of corned beef; wash them and put them over the fire in cold water; put in the beef first, as it is the largest piece; skim while boiling; when the beef is nearly done, put in the cabbage; it will boil in twenty-five minutes; dish the meat, the bacon in the centre of a dish; strain off the liquor from the cabbage and place it around the bacon. Serve steaming hot; serve the beef in another dish, garnished with fresh parsley, and some hot pot liquor poured over.

Spinach Stewed with Sweet Sauce.

Half a peck freshly picked spinach; cut off the roots, take off the leaves, and rinse them in cold water; put them in boiling water with salt; boil fifteen or twenty minutes; strain them through the colander; chop them in smaller pieces; put them in a clean saucepan, with a little vinegar or lemon-juice, a good lump of butter, a little sugar and nutmeg; let them simmer, and serve hot.

Cauliflower Boiled.

Select full white heads; cut off the green outside leaves; boil in salt and water twenty-five to thirty minutes; strain off the water; place the cauliflower in a deep dish, and pour rich white sauce over.

To Boil Carrots.

Wash them and scrape off the outside; boil them in salt and water; slice them lengthwise; pour some melted butter over, and garnish with the green leaves of the vegetable.

Parsnips Boiled.

Scrape off the outside; wash them, boil in salt and water; slice them lengthwise; pour drawn butter over, and garnish with parsley.

Parsnips Fried as Oysters.

Scrape and boil them; mash them; season with butter and salt; form them in an oval shape, size of a large oyster; flour them.

String-Beans

Must be young, before the beans are formed; cut the stem end and pull off the string, cut in pieces two inches long; put them in a little boiling water with salt; boil gently until tender; add a lump of butter; serve hot.

Lima Beans.

Shell them, and boil them in salt and water until tender; strain off the water; add some butter, and serve hot.

To Boil Corn.

Take off the outside husks; put them in boiling water over the fire, with salt; boil gently twenty minutes; if the corn is young and tender, it will be sufficient; pour off the water, take off the remaining husk, and serve hot.

Corn Oysters.

Grate off the corn from half a dozen ears of young sweet corn; make a batter with one quart of milk, three well-beaten eggs; thicken in two cups of flour, and one teaspoonful of Dooley's yeast; stir in the corn, dip with a large spoon, and fry on a hot griddle well buttered.

Another Method.

Mix in two cups of flour, one cup of butter; add sufficient seasoning to taste, with salt and pepper, three eggs well

beaten, whites and yolks separately; stir in one quart of sweet corn, add one spoonful of Dooley's yeast; fry on a hot griddle well buttered.

Green Corn Patties.

Grate twelve ears of corn; mix two tablespoonfuls of flour with a teaspoonful of butter, one egg well beaten, one cupful of hot milk; mould into cakes, and fry in hot lard.

Corn and Lima Beans.

Shell the beans; cut the corn from the cobs, put them in a saucepan with very little water and some salt; cover; boil until the beans are tender; add butter to taste.

Corn and String-Beans.

Cut off the stem end, and pull off the strings; cut them in inch pieces, and cut an equal quantity of corn from the cobs; put them in a clean, bright saucepan, with boiling water and salt; use as little water as possible; boil until the beans are tender; add butter to taste.

Particular care is required in boiling string-beans. A porcelain-lined saucepan is best.

Tomatoes Stewed.

Skin them and put them in a saucepan with a very little boiling water and salt; boil until they are all separated evenly through the liquor; put in some crumbs and butter; simmer until thickened.

Tomatoes Baked.

Cut a slice off the stem end of five or six even-sized tomatoes; take out the pulp and mash and mix it with bread-crumbs, pepper, salt, butter, and grated onion; mix all together and stuff the skin full, and fasten on the piece;

put some butter on top of each, and bake them well; baste them while baking.

Onions Boiled.

Select large white onions; skin them; put them in boiling water and salt; boil until tender, dish them and pour drawn butter over them.

Onions Fried.

Slice them and fry them in hot lard and butter; serve over liver or beefsteak.

Egg-plant.

Skin and slice them in half-inch slices; sprinkle salt over them and let them stand one hour; dry them; roll in flour, dip in beaten egg, and roll in cracker; fry in hot lard.

Egg-plant Stewed.

Skin them; cut a slice from the top; take out the seeds; fill them with forcemeat and stew in gravy. (See Gravy and Forcemeat.)

Egg-plant Fried.

Skin them; stew in boiling water and salt; when tender, strain off the water; mash them; season with salt and pepper; mix with bread-crumbs and beaten eggs and butter; stir all well together; fry in hot lard.

Mushrooms Fried.

Wash them in salt and water; dry them; roll in flour; dip in beaten eggs; roll in cracker-crumbs and fry in hot lard and butter.

Mushrooms with Cream.

Wash them; parboil them; strain off the water; put in butter, pepper and salt, and cream; simmer until tender; grate in nutmeg and sweet herbs if you wish.

Mushrooms Baked.

Melt some butter in a pan; put in the mushrooms; cover with butter, minced parsley, cloves, salt, pepper, and nutmeg; bake until nicely browned.

Cucumbers Fried.

Peel them; slice them into salt and water; rinse in cold water; boil until tender; season with salt and pepper; make a batter; beat two eggs into one pint of milk; stir in sufficient flour to make a batter; add a spoonful of Dooley's yeast; put in the cucumbers and fry them in hot lard.

Artichoke Cream.

Boil them tender in salt and water; drain them; put some butter over the fire in a clean saucepan; some cream; thicken with the yolk of an egg; season with salt and pepper, some minced cives and parsley; put in the artichokes, and simmer; serve hot.

Artichokes Fried.

Select young ones; cut out the tough fibre called "the chokes;" blanch them in boiling water; dry them; steep them in vinegar, salt, and pepper; roll them in flour, then in beaten yolk of egg, again in flour, and fry them in lard, adding butter just before dishing; serve with fried parsley.

Boiled Artichokes with Sauce.

Boil them in water and salt until tender; take out the choke; serve with the following sauce: mix a large spoonful of flour with a teaspoonful of flour, a little salt, pepper, and nutmeg; add some hot vinegar; stir and simmer until smooth. Pour over.

Artichokes to be Served Plain with Choice of Sauces.

Choose young ones; quarter them; blanch them in boiling water over the fire; take out the chokes; season with salt and pepper. (See Sauces.)

To Boil Hominy.

Soak one pound of hominy in water about one hour; rinse and drain it; stir it into about three quarts of boiling water over the fire; stir it until it thickens; let it simmer until tender, stirring it occasionally. Ordinary quality will take about one hour, but coarser grain will take longer.

Hominy Balls, of Cold or Hot Boiled.

Mix one pint of hot milk with one well-beaten egg; put it on the hominy and let it soften; mash it smooth; form in balls; roll in flour and fry.

To Boil Rice.

Wash it thoroughly; pick out the brown grains; put it in a porcelain-lined saucepan with water a little more than covering it; some salt; simmer until tender, adding milk as it becomes dry; do not stir it. To be served as a vegetable or with sauce for dessert.

Rice Croquettes.

Wash and pick out the brown grains; put it in a porcelain-lined kettle with water a little more than covering; some salt; simmer; add milk as it becomes dry; when tender, take it from the fire; beat the yolk of two eggs to a half-pint of milk; stir in carefully; do not break the rice; when cool, take a large cooking-spoonful and mould in shape of balls; roll them in flour; dip them in beaten egg and roll them in crumbs; fry in hot lard. You can flatten them and fill with fruit or jelly before shaping in balls; fry the same.

Oyster-plant Fried.

Select large plant roots; scrape the outside off; grate them; to half a pint of oyster-plant mix the following batter: one pint of milk, two eggs, some salt, flour sufficient to make a batter; beat all well together; dip the mixture with tablespoonfuls, and drop them in hot lard; turn them when brown on one side, and brown the other equally.

Oyster-plant.

Wash them; scrape off the outside; boil them in salt and water until tender; strain off the water; mash them; make them into oval cakes about the size of large oysters; roll them in flour; dip in beaten egg; roll in fine, dried crumbs; fry them in hot lard.

Macaroni.

Wash it, and soak it in hot water until soft; cut in pieces about an inch long; add salt; pour off the water; cover it with grated cheese; beat an egg in sufficient milk to cover it; add slices of butter; bake in a quick oven of a light brown; garnish with parsley and hard-boiled eggs.

Some Italians eat it with seasoned hash.

Macaroni for Lunch.

Wash it, cut it, parboil it in water; pour off the water; cover it with milk, butter, and grated cheese; simmer until tender; put it on a steak-dish hot, and put some well-seasoned hash over it; garnish with fresh parsley.

Sweet Potatoes Baked.

Choose them of even size; wash them well; bake in a quick oven; serve in their coats.

Sweet Potatoes Boiled.

Should be of equal size; wash them; boil them over a quick fire; when tender, pour off the water and let them

dry; keep them hot; just before serving take off the skins, put them in a quick oven and brown them with a little butter over them.

To Broil Sweet Potatoes.

Choose large, cold, boiled potatoes; slice them; have the gridiron hot; move and turn them until of an equal brown; butter them and sprinkle a little salt over them.

Sweet Potato Croquette.

Boil and mash them; season with butter and a little salt; form in balls; roll in flour; dip in egg; roll in cracker crumbs; fry in hot lard.

Peas Stewed.

Put them in a saucepan with melted butter, a little pepper and salt, some thyme and parsley; cover them and stew over a moderate fire; shake them from time to time to cook them equally and keep them from sticking to the pan; when nearly done add a little water thickened with flour; simmer; just before serving add a little sugar.

Peas Stewed with Lettuce

Put some shaved fat bacon in the bottom of a saucepan, some butter, some white onions cut in slices, some pepper and salt; cut a large head of lettuce in pieces; add it to the others; put them on the fire; when the lettuce is hot put in the peas; stew until the peas are tender. Put the bacon in the bottom of the dish with some minced parsley and fried bread-crumbs; add a little boiling water to the peas; simmer; pour them in the dish with the bacon and bread-crumbs.

String-Beans

Should be young, before the beans are formed, and fresh picked, bright green; cut them in inch pieces, first cutting off the end to which the string is attached, and pull off the string; put them in boiling water just sufficient to cover them, with a little salt; boil until tender; add some butter. A very little soda is an improvement in boiling, as it keeps the color and makes them tender.

SALADS.

Sauce for Salads.

Take a nice clean dish; rub the yolks of three hard-boiled eggs in it; add a tablespoonful of mixed mustard, and three tablespoonfuls of salad oil; mix it very smooth; add some white pepper, cayenne, salt, fine sugar, a tablespoonful of tarragon vinegar, same of Chili vinegar, and two spoonfuls of common vinegar; mix all well together, with half a gill of cream. (See Sauces.)

Salad.

Pick the lettuce over, and lay it in cold water. In warm weather change the water, adding a little ice. Just before you wish to serve, cut it small, and pour over it a nice dressing; you can add pepper-grass. A nice salad can be made of dandelion leaves.

Lobster Salad.

Mince fine the meat of a large lobster, mash fine the yolks of two hard-boiled eggs, with four tablespoonfuls of sweet oil; add pepper, salt, vinegar and mustard to taste; mix all well together; add some celery or lettuce; when ready to serve, garnish with slices of hard-boiled eggs, celery leaves and coral.

Chicken Salad.

Cut into pieces some cold chicken; cut very fine some lettuce or celery, four times as much chicken; mix together; season with salt, pepper, and a little vinegar; take the yolk of one boiled egg, a little salt and a few drops of oil; stir continually; add a drop or two at a time of the juice of half a lemon and continue this until you have a sufficient quantity to spread over the top of your salad; garnish with slices of egg and parsley.

Another Method.

Mince very fine the white meat of chicken or turkey; mix a tablespoonful of best mixed mustard and a small teacupful of oil; add the oil gradually, beating continually; add half the quantity white wine vinegar; beat it up to a light froth; beat the whites of two eggs to a dry froth. Chop fine some white cabbage or celery; add it to the minced chicken; add the mixture to it, then add the whites of the eggs; beat well, until it looks white; garnish with sprigs of parsley or celery. Lean pork or veal roasted can be used instead of chicken.

Another Method.

Take cold boiled fowl, chop the meat fine; to the meat of two fowls add three heads of celery chopped fine; yolks of six boiled eggs, grated; mix three tablespoonfuls of olive oil, one teaspoonful mixed mustard, a little pepper and vinegar; put all together, stir well; garnish with thin slices of hard-boiled eggs and sprigs of celery. Or you can use white sauce.

Hot Slaw.

Cut the cabbage in two; then with a sharp knife shred it fine; put it in a pan with salt, pepper, a little butter, vine-

gar, and a little water; cover and let it simmer until tender.

Cold Slaw with White Sauce.

Cut the cabbage in two; shred it fine, make a dressing as follows: mix a tablespoonful of mixed mustard, half a cupful of oil, a little salt, two or three tablespoonfuls of vinegar; then beat again; pour it over the cabbage.

Cold Slaw.

Shave the cabbage very fine, after cutting the head in two. Red and white in layers looks very pretty; if only white cabbage is used, white sauce is the nicest. Any sauce can be used according to taste. A pleasant sauce which some persons like is made as follows: beat the yolks of three eggs; add two teaspoonfuls of sugar, a teaspoonful of butter, half a teaspoonful of mixed mustard; beat all well and add fivet ablespoonfuls of strong vinegar; simmer, stirring until well mixed and smooth; keep it until cold and serve on cold slaw or other salad, with sliced hard-boiled eggs.

Tomato Salad.

Skin the tomatoes (choose perfect ones); put them on the ice until almost frozen; slice them very thin; mince some lettuce and place in layers with the tomatoes; pour either sauce or dressing over them.

Another Method.

Skin and slice some perfect tomatoes; grate some white onion through them; put them on the ice until cold; garnish with parsley or lettuce, and pour a nice sauce over them.

Green Mayonnaise Salad.

Put some lettuce, cives, sorrel and some minced celery tops in boiling water with some salt; let them stand seven

minutes, take out, cool and drain them; pound them, adding some boiled green peas; add a little mayonnaise sauce; mash and squeeze them through a sieve; mix them with mayonnaise sauce, to serve with boiled fish or lobster; sometimes prepared red with coral from the lobster.

Salad.

Chop some celery; put it in your salad dish. Slice some fine, tender red beets (boiled and cold); some cold hard-boiled eggs; garnish with leaves; pour over, either plain or mayonnaise sauce.

Potato Salad.

Chop some nice white cold boiled potatoes; place them in your salad-dish. Add some minced cold boiled beets; garnish with celery or watercresses. Pour the salad dressing over.

Another Method.

Slice cold potatoes with young onions, or grated onion. Pour dressing over.

Salad.

Slice cold potatoes with cold beans, beets, and asparagus; garnish with parsley or celery tops. Pour either dressing over.

Dressing for Salads.

Three tablespoonfuls of olive oil, saltspoonful of pepper, saltspoonful of salt, tablespoonful of grated onion, tablespoonful of vinegar. Mix and pour over the salad.

Dressing for Salad.

Teaspoonful of olive oil, tablespoonful of mixed mustard, a little salt and pepper, half a gill of vinegar.

Or salt, pepper, and vinegar, mixed to taste.

Another Method.

Boil three eggs very hard, throw them into cold water; then mash the yolks fine in a spoonful of water and two of oil; add some salt, powdered sugar, some made mustard, and vinegar; pour it over the salad, and garnish the top with slices of egg, beets, or sprigs of parsley.

PICKLES.

To Make Vinegar.

Three gallons of rain-water. Mix one quart of molasses and one pint of yeast. Let it stand four weeks.

Vinegar.

Five gallons of cider, one gallon of molasses, one gallon of whiskey, three gallons of water, half a gallon of yeast. Keep in a very warm place.

Another Method.

One gallon of water, one gallon of honey. Stir until well mixed, then keep it in sunshine.

Another Method.

Three quarts of cider; add one quart of soft water; fill a barrel two-thirds full, and keep it warm.

Chili Vinegar.

Skin two dozen green tomatoes; eight green peppers, ten onions, two cups of sugar, two tablespoonfuls of salt, one spoonful of cloves, one of allspice, two quarts of vinegar. Mince all together.

Tarragon Vinegar.

Soak tarragon leaves in vinegar.

To Pickle Cauliflowers.

Cut off the hard stems. Simmer them a few minutes in hot water with salt. Drain them out; put them in jars. Season enough hot vinegar to cover them, with one ounce of mustard-seed, one of mace. Simmer and pour it over the cauliflowers; pour in some sweet oil. Cover.

To Pickle Hickory or Butternuts.

Gather them while green, before the shells are hard; boil them in several waters with salt to take the bitterness out. When quite tender, pour hot spiced vinegar over them; whole cloves, pepper, and mace, heated in the vinegar. Put them in jars, and when cool, cover them.

To Pickle Peaches.

Choose hard, white peaches; brush off the fur; put them in salt and water. Make a nice syrup of white sugar dissolved in boiling water, and boiled until rich. Add one quart of vinegar to each pint of syrup; add a few whole cloves. Take the peaches from the salt water; put them in a jar, and pour the syrup and vinegar over them, hot. When cool, cover and seal.

Mrs. H.'s Pickled Peaches.

Pare and stone seven pounds of peaches; dissolve three and a half pounds of white sugar in one pint of white vinegar, with one ounce of whole cloves; put in the peaches and cook them thoroughly; take out the fruit and put it in a jar. Simmer the liquor until rich, and pour it over through a strainer.

Pickle Lilly.

Peck of green tomatoes sliced with twelve onions; one cup of salt; let them stand; pour off the liquor; add one ounce of cloves, one of allspice, one of mustard, with one

pound of brown sugar. Cover all with good cider vinegar, and simmer until all are saturated. Bottle for use.

To Make Brine.

Take nine pounds of rock-salt, six ounces saltpetre, three pints of molasses; add water, and let it stand until strong enough to bear an egg.

Pickles

Should be kept in glass jars or bottles.

To Prepare Vinegar.

One pound of ginger sliced and dried; one pound of horseradish, scraped; one pound of mustard seed, washed and dried; one ounce of whole pepper; one ounce each of nutmeg and mace pounded fine; put them in a pot; pour over them two gallons of strong vinegar; let it stand two or three months, stirring frequently.

When you wish to use it, add two gallons more of vinegar, with mace and nutmeg, and let it stand. When you pour off the vinegar, do so carefully.

To Make Green Pickles.

Put the articles in a pot; cover with boiling water and salt; put a thick cloth over the top; put on a cover or plate that will just fit. Let it stand until next morning; then pour off the water, boil again, and cover as before. Continue this until the pickles are a good green, then put them into cold vinegar. In two weeks draw off the water and pour on prepared vinegar.

To Make Yellow Pickles.

Put the articles in a pot; pour on boiling water and salt; let them stand two days; press the water from them; cover

a table with a cloth, put the pickles on and let them dry in the sun; turn frequently; then put them into cold vinegar with a little turmeric in it. Let them stand two weeks, draw off the water, and pour on prepared vinegar.

To Make Sour-kraut.

Cut some cabbage as for slaw; sprinkle the bottom of your pot with salt, then a layer of cabbage, then salt, and so alternately until full; pound it to pack it close; cover tight; place a heavy weight upon it. In two weeks pour off the water. When it has become acid by fermentation, it is ready for use. Fry in butter or drippings.

Lemon Pickle.

Grate the yellow rind from two dozen lemons; cut them in quarters, leaving them together; sprinkle with salt and dry in the sun. Brush off the salt, put them in a pot with an ounce of nutmeg and the same of pounded mace, handful of horseradish scraped and dried, two dozen cloves of garlic, and one pint of mustard-seed; pour on a gallon of vinegar, tie the pot close, cover with a board; let it stand three months. Strain until clear and bottle it.

East India Pickle.

Take radish pods, green peppers, green grapes, capers, nasturtions, walnuts, butternuts, peaches, cherries, apricots, and small onions. Make a brine that will bear an egg; pour it hot over the above. Let them stand four days, stirring every day. Make a spiced pickle; dry the ingredients from the brine; pour the pickle boiling hot over them. Add some mustard seed and cover close.

To Pickle Peppers or Green Tomatoes.

Put them in a pot with boiling water to cover them, and salt. Put a weight on them to keep them down. Let stand

two days, then dry them; make a hole in the side to let out the water; wipe them, put them in a stone jar with half an ounce of cloves, the same of allspice, and a small lump of alum. Cover with vinegar. The tomatoes can be pickled with the peppers.

To Pickle Cucumbers.

Wash them, pour over them a strong brine; let them stand a week; then wash in fresh water, warm; line the kettle with cabbage and peach leaves; put in the pickles; add equal quantities of vinegar and water to cover them. Cover the kettle; put it over a slow fire; let the water get hot but not simmer. When green, take them out and drain; wipe dry. Put them into small jars, with cloves and allspice, a few onions, a small piece of alum in each jar. Cover with cider vinegar; tie close and keep in a dry place.

To Pickle Mushrooms, Beans, etc.

Peel the mushrooms; soak in water. Heat some water, put in the mushrooms, some cives or small onions, and marjoram; boil a minute; drain them well. When cold, put them in a jar with cloves, pepper, onion, salt and vinegar; cover close. French beans done in same manner.

Nasturtions.

Take them while green, put them into vinegar and salt; let them stand a while. Then boil the vinegar, and pour it hot over them into jars.

Mangoes.

Cut a small piece from one end of a melon; take out the seeds; stuff it with shred cabbage, garlic, mustard-seed, young peppers, small white onions, green beans, cloves,

mace, and allspice. Close the end; simmer in salt and water two hours; then drain them. Heat some vinegar; put the mangoes in jars, and pour the vinegar over. If you wish to keep them long, change the vinegar occasionally.

To Pickle Onions.

Take off the skins and ends of small white onions; parboil them in salted water; then put them in a jar. Heat some vinegar with cloves, mace, and allspice. Pour it over the onions, and when cool, bottle for use.

Chow-chow.

Boil separately in salt and water a cauliflower, some young beans, young onions; simmer some small pickles. Put all into glass jars. Beat a teacupful of best mixed mustard with a bottle of oil. Add a pint of vinegar, the yolks of four hard-boiled eggs. Beat all smooth; pour it into the jars; seal tight. Let it stand two or three weeks.

Another Method.

Four pounds of cabbage, cut fine; four pounds of brown sugar; one pound of white mustard seeds; some horseradish, grated fine; some green peppers, cut small; a small piece of alum, and a good quantity of salt. Cover with vinegar.

To Pickle Oysters.

Boil the liquor of the oysters, and pour it over them; let them stand a few minutes; take them out and boil again, with a gill of vinegar, a few black peppers, a few cloves, two or three blades of mace. Let this get cold, then pour it over the oysters, and cover closely.

To Pickle Peaches.

Rub them with a cloth; stick in two or three cloves; to a gallon of vinegar put six pounds of brown sugar; put the

peaches in a jar; put the vinegar and sugar into your preserving-kettle; when melted, put them over the fire, boil and skim; pour it boiling over the peaches; cover closely; repeat three or four times. If the vinegar is too strong, add water.

To Pickle Plums, Pears, etc.

Use damsons; wipe and prick them; put them in a jar. To a gallon of vinegar put six pounds of brown sugar; if too strong, add water. Put it in your kettle; when melted, boil and skim; pour it boiling over the plums; cover close; repeat three or four times.

To Pickle Cherries.

Pick off the stems; place them in a glass jar, with cold vinegar to cover; keep in a cool place until pickled.

To Pickle Citron.

Cut off the green skin; cut the citron in pieces; parboil it in water and salt; take it out, put it in jars; heat some vinegar with a few cloves, pour it over the citron.

EGGS, OMELETS, ETC.

Soufflé.

Separate the whites from the yolks of four or six eggs in deep dishes; beat the whites with an egg-beater or broad fork, until stiff and dry; beat the yolks with half a cup of milk and a little salt; stir the stiff whites into the yolks; heat about two ounces of lard, or half lard and butter, in an omelet, or clean frying-pan; turn in your omelet, and cook gently until stiff; six eggs fill a good-sized pan, when cooked; put a dish on the top of the pan, and turn it over, serve hot; four eggs cooked in the same way can be rolled when put in a dish for the table.

Sweet Omelet.

Beat whites and yolks separately in deep dishes; add half a cup of milk to the beaten yolks of four eggs; melt some butter and lard in your pan; when hot, not burned, stir your beaten whites into the yolks, pour it into the hot butter, cook slowly; when stiff, dredge some fine white sugar over before serving.

When used for dessert, spread some jelly or jam on, and roll it up; sprinkle some more sugar, and serve hot.

Ham Omelet.

Beat four or six eggs to a froth; add a gill of milk; season with a little salt and pepper; grate some very sweet

ham and beat in. You can add some fine chopped onion; fry as before in hot lard.

Oyster Omelet.

Beat four eggs as for other omelet, adding a little milk, salt and pepper; cut some good oysters in half, and drop them in; fry a little brown, and dish as before.

Stirred Eggs.

Beat the eggs to a thick cream, season with salt and pepper, pour them into some hot butter in a saucepan; stir them until thick. Serve on buttered toast.

To Fry Eggs.

Break them into hot butter, lard, or gravy, let them stand on a moderately hot part of the range or stove, until the whites harden, or can be easily turned, if you wish to cook on both sides.

To Poach Eggs.

Break them into boiling water; let them stand until cooked; serve on toast with butter melted, or gravy poured over them. The gravy can be seasoned with leek.

Cold Boiled Eggs Dressed.

Take hard-boiled eggs, cut them lengthwise; melt some butter with cream, a little pepper, and chopped parsley; shake them gently while heating; serve with or without toast. You can make cream by beating one spoonful of flour and two of butter into half a pint of hot milk, and simmer.

Or chop some salad, mix with sauce, and pour over the eggs.

To Bake Eggs.

Cut a small piece of shell from the small end of the eggs; set them closely in the pan; bake in a quick oven.

Omelet with Boiled Green Peas, Asparagus or Cauliflower.

Make an omelet with four or six eggs; beat the yolks with a little milk and salt; beat the whites to a dry froth, stir gently into the yolks; have a little butter and lard hot, in the omelet-pan; pour in the eggs, and put them in a moderately hot place on the stove, to cook of a nice brown, careful not to burn; when stiff, cover it with the vegetables and double it up.

BREAD, BISCUITS, BREAKFAST-CAKES, ETC.

Bread-making depends upon the quality of the flour, kind of leaven, and more on practice. Dooley's yeast is the best. We have tried many kinds.

Wheat Bread with Fleishman's Yeast.

Seven pounds of wheat-flour; mix with half a cake of Fleishman's yeast dissolved in warm water, a spoonful of salt and a spoonful of lard or butter; add sufficient water to make a stiff dough; leave half an hour in a warm place to rise. Knead in two spoonfuls of sugar; divide it in three or four loaves; put in floured pans. Let it rise; it will be ready in half an hour. Bake in a moderately quick, even oven.

Wheat Bread with Yeast-cake. (Leaven can be Bought.)

Seven pounds of wheat-flour. Dissolve one yeast-cake in warm water; mix with two pounds of the flour two pounds of white, mealy potatoes, boiled and mashed, one spoonful of salt, sufficient warm water to make a stiff batter. Set it in a warm place to rise. It will generally take several hours; mix overnight is best. When quite light, mix in the remaining flour, adding warm water or milk, to make a stiff dough; let it rise; when quite light, shape in loaves; place in floured pans; let it stand until it is again

risen; bake in moderately quick oven. Turn the loaves and bake every part.

Bread with Dooley's Yeast.

Use the baking powder in proportion of two spoonfuls for each pound of flour; saltspoonful of salt, and use either warm water or milk; form in loaves, and bake as other bread. Do not mix the dough too stiff. Mould softly; place in floured pans; let it rise ten minutes or more, according to the size of the loaves.

Wheat Bread with Yeast.

Two pounds of flour; mix one teacupful of bakers' yeast, half a cupful of molasses; add sufficient milk to make a dough. Let it rise.

Wheat and Indian Bread.

Mix two pounds of wheat-flour with three pounds of sweet corn-meal; tablespoonful of salt, cup of yeast (or half a cake of compressed yeast). Moisten to a stiff batter; leave it in a warm place to rise. When light, knead in two pounds more of wheat-flour. Form in loaves; put in oval bread-pans, well floured, to rise. Bake in moderately hot oven; move if necessary, to cook every part equally.

Rye Bread.

One quart of rye-flour, half a teaspoonful of salt, two tablespoonfuls of brewers' yeast (or a quarter of a cake of compressed yeast dissolved); sufficient warm water to make a stiff paste (stir with a spoon); flour the pan; put in your paste, and when light, bake. (Or bake in muffin-rings.)

Rye and Indian Bread.

Scald two pounds of yellow Indian-meal (by pouring boiling water on as long as it will absorb); when cool, add a little more rye-flour than the quantity of corn (about three pounds); add sufficient warm water to make a stiff batter; add half a cupful of good yeast (or half a cake of compressed yeast dissolved), one teaspoonful of salt, three teaspoonfuls of molasses, and knead thoroughly. Set it in a warm place to rise. When light, put it in well-buttered earthen dishes, and let it bake slowly at first, and then close the oven and bake as other bread.

Boston Brown Bread.

Scald three pints of Indian-meal; when cool, add three pints of rye-flour, one pint of boiled pumpkin, one teaspoonful of molasses, one teaspoonful of baking soda, half a teacupful of good yeast. Mix with tepid water as stiff as you can; stir it with a cooking-spoon; butter either earthen or iron pans, and put your bread in; level the top, by wetting your hands and smoothing it. It rises rapidly, but it is best in summer to mix it overnight. Bake in a quick oven (not so hot as to burn); it bakes slowly.

Graham Bread.

One teacupful of wheat-flour, one of Indian-meal; beat in three pints of warm water, one small teacupful of yeast, two spoonfuls of molasses, one teaspoonful of salt, one teaspoonful of baking soda; stir well, and add sufficient Graham flour to make a stiff batter. Mix overnight. Stir it well in the morning, and put it in buttered pans. Let it rise again, and bake one and a half hours in a moderate oven.

Dyspepsia Bread.

Three quarts of unbolted wheat-flour, one quart of warm

water, one gill of yeast, one gill of molasses; beat well together, and let it rise. When light, bake in buttered tins.

Pumpkin Bread.

Boil some pumpkin with salt and water; when tender, strain off the water, and add half as much flour; add milk and eggs (equal to four eggs to one quart of milk); beat the eggs; stir them to the pumpkin; add the flour, salt, a little sugar, a spoonful of Dooley's yeast; milk to make a soft dough. Bake in buttered tins.

Rice Bread.

One pint of boiled rice; three pints of wheat-flour; a little salt; cupful of yeast; mix to a stiff paste; let it rise; bake in loaves.

Another Method.

One quart of rice-flour; one pint of milk; cupful of yeast; stir some warm water to the rice-flour; beat to a stiff batter; pour in boiling water and simmer over the fire until the rice is cooked; pour in the milk, stir; let it cool; add the yeast and a spoonful of salt; beat in wheat-flour until it becomes stiff; let it rise; add sufficient flour to mould the bread into loaves; put in floured pans, and when light bake.

Corn Bread.

Two quarts of boiling milk; stir in one quart of Indian-meal; two ounces of butter. When cool, add two well-beaten eggs, half a pint of wheat flour, teaspoonful of salt, a little sugar, two teaspoonfuls of Dooley's yeast or baking powder; beat well; bake in buttered tins or muffin-rings.

Arrowroot Cakes.

Two cupfuls of arrowroot; two cupfuls of wheat-flour; three-quarters of a pound of sugar, beaten with same quantity of butter until light; mix in three well-beaten eggs;

beat in the arrowroot and flour; beat thoroughly; roll in thin cakes and bake in a moderate oven.

Potato Cakes.

To one quart of mashed potatoes add a cupful of milk and two well-beaten eggs, a little salt, and sufficient flour to make a good paste; form into cakes and bake on buttered tins.

Potato Biscuit.

To one quart of mashed potatoes add butter the size of an egg, a little salt; stir in half a pint of milk; flour to make a dough; one gill of yeast; let them rise; when light, mould them with your hands into shape; put them on floured tins; let them stand fifteen minutes to rise; bake.

Breakfast or Tea Cakes.

To one pound of wheat-flour mix four ounces of butter and lard mixed; rub thoroughly through the flour with a little salt; add half a pint of milk to four well-beaten eggs; beat them into the flour with as much milk as is required to make pastry; knead it thoroughly; form into cakes and bake quickly.

Puffs—Biscuit.

Three pints of water boiling over the fire; stir in three-quarters of a pound of butter and one pound of wheat-flour; stir while simmering; let it cool; beat in ten eggs, whites and yolks beaten separately. Cut the dough into equal parts with a cooking-spoon and bake on buttered tins in a quick oven.

American Puffs.

Rub half a pound of butter with half a pound of flour and half a pound of sugar; add half a pint bakers' yeast and one and a half pints cold boiled milk, and five well-beaten eggs;

mix thoroughly together; adding flour sufficient to mould it to a paste; put it in buttered pans, and when light bake.

Wheat and Corn Muffins.

One pint wheat-flour, one pint of yellow meal, sufficient milk for a batter, four well-beaten eggs, one gill of yeast; let it rise; when light, bake in buttered muffin-rings on a buttered griddle. They will take several hours to rise. For breakfast, mix them overnight. (You can use compressed yeast quicker.)

Muffins.

One quart of milk, three well-beaten eggs, gill of yeast, sufficient flour to make a batter, one cupful melted butter; mix thoroughly; bake on a griddle in buttered muffin-rings. (They take several hours to rise before baking. By using Dooley's yeast instead of other they will rise in fifteen minutes.)

Rye Muffins.

One pound of rye-flour, one teasponful of salt, two teaspoonfuls of Dooley's yeast, three ounces of butter or lard, sufficient milk or water to make a batter; bake in buttered muffin-rings on a greased griddle.

Another Method.

Mix one pound of rye-flour with teaspoonful of salt and gill of yeast (must be mixed overnight for breakfast); sufficient water to make a batter; let it rise. Bake in bu""ered muffin-rings on a greased griddle.

Corn-cake.

Mix three cupfuls of corn-meal with two cupfuls of wheat-flour, half a teacupful molasses, salt, two spoonfuls of baking powder, water sufficient to make stiff dough; mix in half a cupful butter; milk will make it more delicate.

Rich Corn Bread.

One quart of boiling milk; stir in six tablespoonfuls of yellow corn-meal; beat it well; two tablespoonfuls of butter; cool; beat in four well-beaten eggs; bake in corn-cake pans well buttered.

Corn Bread.

Two cupfuls of yellow corn-meal, two cupfuls of flour, one tablespoonful of butter, one quart of milk, one cupful of molasses, two spoonfuls of Dooley's yeast or baking powder, a little salt; mix thoroughly, and bake in buttered pans.

Johnny-cake.

One quart of boiling milk; stir in three cupfuls of yellow corn-meal, one cupful of hot boiled rice, a spoonful of sugar, two spoonfuls of butter, teaspoonful of baking powder; beat thoroughly, and bake slowly in buttered tins.

Fried Johnny-cakes.

Scald one quart of corn-meal by pouring sufficient boiling water to make a thick batter; add three teaspoonfuls of salt; when cool, flour your hands and form cakes; drop them in hot lard and fry them; turn them over when brown on one side and brown the other; split them while hot and butter them. Serve hot.

Buttermilk Rolls.

One quart of flour, half a teaspoonful of salt, one teaspoonful of carbonate of soda, sufficient sour buttermilk to make dough. Form in shape.

Short Rolls.

Two pounds of flour, two ounces of butter rolled with the flour; mix a well-beaten egg with a gill of yeast, and one

quart of warm milk; add the flour and butter, and more milk if necessary, to make a soft dough; let it stand near the fire overnight; mould in shape, and bake for breakfast.

Breakfast Rolls.

In one quart of wheat-flour rub a quarter of a pound of butter, two teaspoonfuls of Dooley's yeast, and sufficient milk to make a dough; roll out your paste, cut with a good-sized cup; turn one half over the other and bake.

Breakfast Cakes.

Two cupfuls of warm boiled rice, two tablespoonfuls of molasses, a little ginger, one quart of sour milk beaten with the rice, a little salt, a teaspoonful of carbonate of soda dissolved in a little milk, sufficient wheat-flour to make the dough; bake on a buttered griddle.

Biscuits.

One quart of wheat-flour, a tablespoonful of butter, a salt-spoonful of salt, two spoonfuls of baking powder, or two teaspoonfuls of cream of tartar, and one of soda; mix with sufficient milk to make the paste; roll out, cut in shape, and bake in floured pans.

Scores.

Mix with three-quarters of a pound of wheat-flour two ounces of butter, a little salt; moisten with milk; roll very thin; cut the size of a saucer; prick them; bake.

Arrowroot Breakfast Cakes.

One quart of sifted arrowroot, half a cup of flour, a little salt, two spoonfuls of butter, one egg, well beaten, mixed with sufficient milk to make dough; roll out; cut into cakes; bake on a hot griddle well buttered; split while hot and butter. Serve hot.

Another Method.

Two cupfuls of sifted arrowroot, same of flour, four tablespoonfuls of butter; mix with gill of yeast, and sufficient milk to make biscuit; knead; then roll out and let them rise; when light, shape and bake in buttered tins.

Crumpets.

Put two pounds of flour in a pan with a little salt; set it by the fire until hot; mix in warm milk and water until it becomes a stiff batter; mix a cupful of the batter with three well-beaten eggs and three spoonfuls of brewers' yeast; add this to the batter in the pan, and cover closely; set it near the fire to rise; grease the pan lightly, and fry one crumpet, and if light enough, continue; have them of a light brown.

Sweet Potato Buns.

Boil and mash the potatoes; mix in sufficient flour to make a dough; add spice and sugar to taste; yeast, two tablespoonfuls; add some butter, knead, and when light, bake in shape.

Indian Griddle-cakes.

One pound of corn-meal, scalded with boiling water; half a teaspoonful of salt; three tablespoonfuls of wheat-flour; two eggs, beaten in sufficient milk to make the batter; two spoonfuls of baking powder; fry on a hot griddle buttered.

Corn-cakes.

One pint of corn-meal, one cup of flour, a little salt and ginger, tablespoonful of molasses, teaspoonful of bread soda, sufficient sour milk to make the batter, one well-beaten egg. Cook them on the griddle or in corn-cake pans.

Another Method.

One quart of Indian-meal; mix with a cupful of flour. Stir in one quart of hot milk, a little salt, three well-beaten

eggs, and a gill of yeast. Mix thoroughly, and set to rise. Bake on hot, buttered griddle.

Buckwheat-cakes.

Two pounds of buckwheat flour, a cupful of corn-meal, a cupful of wheat-flour, a tablespoonful of salt mixed to a thick batter with warm water; add a cupful of yeast or one yeast-cake dissolved in warm water. Mix it overnight to use for breakfast. The very best leaven is a cupful of light batter saved each day to mix and rise the next. As they sometimes become too light and frothy, add a little flour and a very little soda. Mix and let it stand about ten minutes.

Some people prefer the buckwheat without flour; that is optional.

Buckwheat-cakes in Haste.

Two pounds of buckwheat flour with or without the corn-meal and wheat-flour; two spoonfuls of Dooley's yeast, or other baking powder, to each pound of flour; salt, and warm water. Can be ready to cook in ten minutes.

Or, three pounds of buckwheat, half a pound of corn-meal, half a pound of wheat-flour, a quarter of a cake of Fleishman's yeast dissolved in warm water. Mix with warm water and salt. Will be ready in one hour.

Wheat Griddle-cakes.

One pound of wheat-flour, a saltspoonful of salt, a spoonful of baking powder or Dooley's yeast, two eggs beaten into sufficient milk to make the batter. Fry on hot buttered griddle. Serve hot.

Another Method.

Two pounds of flour, a teaspoonful of salt, four spoonfuls of baking powder, six eggs beaten into sufficient milk to

make a batter. Fry on hot buttered griddle about as large as a saucer. As they are taken from the griddle spread them with jelly, preserves, or fresh fruit; they make a quick dessert, or a delightful dish at tea-time.

Flat-jacks.

Thicken one quart of sour milk with wheat-flour, a little salt, and a teaspoonful of carbonate of soda dissolved in the milk. Bake on a hot griddle.

Waffles.

One quart of wheat-flour, four well-beaten eggs, one quart of milk. Mix two teaspoonfuls of baking powder or Dooley's yeast with the flour; add a little salt; rub in one ounce of butter; beat the milk and eggs together; add the flour. Heat the waffle-iron; butter it; fill in the batter, leaving space for rising. On taking out the waffles sprinkle sugar and spice over them, while hot, or serve with preserves.

PUDDINGS.

Observations.

Bread and custard pudding require time, and a moderate oven that will raise and not burn them. Batter and rice require a quick oven, and always remember to butter the pans before the puddings are put in. When the pudding is boiled, have the cloth very clean; dip it in boiling water; flour it well, and shake it. If you boil the pudding in a pan, butter it, and boil it in plenty of water; turn it often; do not cover the pan. When you take it from the pan, let it stand a few minutes to cool, then untie the string; lap the cloth back over the pan; lay your dish on the top; turn the pudding out; take the pan and cloth off carefully.

Dumplings.— In boiling, the cover should not be removed, or the water allowed to cease boiling until the paste is done. Baking powder can always be used instead of soda and cream of tartar. Dooley's is the best.

Hard Paste for Boiled Pudding.

One pound of flour, half a pound of suet, one or two eggs, a little salt, a teaspoonful of soda dissolved in a little milk, two teaspoonfuls of cream of tartar, or three teaspoonfuls of baking powder. Moisten into rather a soft dough.

Another Method.

One pound of flour, a quarter of a pound of butter, or lard rubbed through the flour, one egg well beaten, a little

salt, three teaspoonfuls of baking powder. Moisten into a soft dough with milk and water; roll out rather thin on a floured paste board; spread your fruit over it; roll it up; tie it in your pudding cloth (see Observations); boil about an hour over a quick fire. You can use either of the recipes for fruit or meat dumplings.

Paste for Boiled Pudding.

Half a pound of suet, one pound of flour, the whites of four eggs beaten to a froth, one quart of milk, three teaspoonfuls of baking powder; beat all up as light as possible; add a little salt. Nice for fruit pudding.

Paste for Dumplings.

One pound of flour, two boiled potatoes mashed fine; mix together with a little salt; then make a stiff dough with boiling water; flour the board and turn the paste on it; dredge with flour; work lightly; roll thin; spread the fruit on; roll it up; tie up in cloths, and drop into boiling water; boil till tender.

Tapioca Pudding.

One quart of cold milk, six tablespoonfuls of tapioca; stir them over the fire until well mixed; one ounce and a half of powdered sugar; let it boil a quarter of an hour, stirring occasionally; turn into a pan; stir in while hot one ounce of fresh butter, three eggs well beaten; bake gently for one hour in a buttered pudding-dish. This pudding can be boiled by adding two more eggs; when boiled it must be steeped in the milk, and be quite cold before being mixed; let it stand in the mould a quarter of an hour before being turned out; serve with red jelly.

Another Method.

Boil four spooonfuls of tapioca in a pint of milk; when cold, sweeten, and add the yolks of three eggs well beaten, a little extract of vanilla; bake in a buttered pan; when done, let it stand in a cool place. Beat the whites of the eggs to a dry froth; serve it on the top of your pudding with sherry or Madeira wine. Essence of lemon or orange flower-water can be used instead of vanilla.

Egg Pudding.

One pint of milk, two eggs well beaten, tablespoonful of butter, tablespoonful of sugar, half a teaspoonful of salt, quart of flour, three teaspoonfuls of baking powder; mix well together; bake in a pan or boil in a mould.

Serve with wine sauce.

Another Method.

Five eggs well beaten; keep out three whites; add half an ounce of butter, one and a half tablespoonfuls of flour, half a pound of white powdered sugar, a little salt; beat the three whites very light; add two tablespoonfuls of powdered sugar, and when the pudding is nearly cold pour on the icing. To be baked in a quick oven.

Serve with some wine.

Transparent Pudding.

Beat together eight eggs, eight ounces of sugar, eight ounces of butter, and some nutmeg; put them in a stew-pan over the fire; stir continually until thick, then pour into a basin to cool; put a rich paste around the sides of your dish; pour in the pudding, and bake in a moderate oven.

Cracker Pudding without Milk.

Eight soda-biscuits pounded up fine, eight well-beaten

eggs, four cups of water; sweeten to taste, flavor with orange-peel, and bake.

Suet Pudding.

Half a pound of suet chopped fine, half a pound of wheat flour, two eggs well beaten, a piece of fresh butter; mix well together; add sugar, cinnamon, nutmeg, salt, and a little rosewater; moisten into a paste with cream; butter the dish, put in the pudding, and bake.

Sauce to taste.

Indian Suet Pudding.

Half a pound of Indian-meal; pour upon it some boiling water; stir continually until it is all moistened; add half a pound of suet, chopped, half a teacupful of molasses, half a teaspoonful of salt, same of soda; tie tightly in a pudding-bag; boil two hours. Serve with brandy sauce.

Indian Pudding Baked or Boiled.

Stir into a pint of milk, scalding, sufficient Indian-meal to make a batter; when cool, add two eggs well beaten, tablespoonful of butter, same of molasses, teaspoonful of cinnamon, three tablespoonfuls of flour, two teaspoonfuls of baking powder or yeast; mix well together, and bake or boil in a bag.

Serve with a rich sauce.

Indian Fruit Pudding.

One quart scalding milk, sufficient meal to make a batter; when cool, add half a pound of finely chopped suet, three eggs well beaten, some salt, teaspoonful of cream of tartar, half a teaspoonful of soda dissolved in milk, or three teaspoonfuls of baking powder; beat well together; add cherries or other fruit; tie carefully in a floured bag, and boil about two hours. Serve with brandy sauce.

Steamed Indian Pudding.

Two cups sweet milk, tablespoonful of molasses, two eggs well beaten, one teaspoonful of soda, two cups Indian-meal, one cup of flour, one cup dried cherries, currants, or any other fruit; pour the batter into a tin dish well buttered, set into a steamer, and cook one hour and a half. Serve hot with wine or brandy sauce.

Plain Indian Pudding.

Scald a cupful and a half of yellow meal; when cool, add a pint of milk and two eggs, half a pound of finely chopped suet, teacupful of molasses or syrup, teaspoonful of ginger, teaspoonful of ground cinnamon, teaspoonful of soda, dissolved; beat well together, and bake for one hour and a half in a moderate oven; or boil in a bag.

Indian Pudding Baked or Boiled with Meat.

Scald a pint of Indian-meal; when cool, beat in one or two eggs; make it into two or three round balls; boil it in floured bags, with beef and pork; put it in when the meat is about half done; it will boil in about half an hour. When you dish the meat, let the pudding remain in the water to keep hot; serve it with sauce made of butter, syrup, spice, and a little brandy, if you wish. Or can be baked in a pan under beef.

Corn Pudding.

Grate two dozen ears of corn; add one pint of milk, two teaspoonfuls of sugar, half teaspoonful of salt, two eggs well beaten; mix all well together. Bake about one hour and a half.

Simple Pudding.

One quart of boiled milk; soak in it for half an hour some small pieces of bread; add tablespoonful of Indian-

meal, small piece of butter; sweeten well, add nutmeg and other spices. Bake about twenty minutes.

Batter Pudding.

One pint of flour, cup of cream, cup of sugar, three eggs beaten, half a pound of butter, beaten to cream, three teaspoonfuls of baking powder; beat well; bake one hour in moderate oven. Wine sauce.

Another Method.

Sift eight ounces of wheat-flour; add quarter ounce of salt; beat four eggs, yolks and whites separately; add the eggs and sufficient milk to make a batter as thick as cream; beat it very smooth, put it in a buttered mould, and tie a cloth tightly over it; let it boil two hours. Serve with wine or brandy sauce.

Cottage Pudding.

Mix well together three cupfuls of flour, two eggs well beaten, cupful of milk, tablespoonful of butter, three teaspoonfuls of yeast powder (Dooley's is best), cupful of sugar. Bake in a moderate oven, and serve with sherry wine sauce.

Wheat Pudding.

Five eggs well beaten, three or four cups of milk, one cup of cream, a little salt; stir in sufficient flour to make a batter; beat the whites and yolks of the eggs separately; put it in a floured bag, or buttered mould; have the water boiling. Boil one hour and a half. Turn several times.

Farina Pudding.

Boil a quart of milk; stir in four tablespoonfuls of farina, let it cool; stir in two or three eggs, whites and yolks beaten separately, spoonful of butter, little salt, and es-

sence of vanilla; put in a deep buttered pan and bake; serve with a rich sauce. It looks very pretty and white to add only the whites of the eggs.

Quaking Pudding.

Grate a small loaf of stale bread; add to it six well-beaten eggs, whites and yolks beaten separately, half a tablespoonful of rice-flour; stir into it a quart of milk; add essence of lemon and nutmeg; boil two hours, or bake in a buttered pan. Serve with wine or brandy sauce; boil in a mould, tied in a cloth.

Potato Pudding.

Half a pound boiled potatoes mashed fine, half a pound of bread-crumbs, half a pound of chopped suet, two eggs well beaten, whites and yolks separately; mix with milk; beat all thoroughly; boil four hours in a buttered mould or floured bag.

Potato Pudding—White or Sweet.

Beat together till light half a pound of butter and half a pound of white sugar; add half a pound of potatoes boiled and mashed; whisk five eggs until thick; stir them in gradually; then add two tablespoonfuls of brandy and the same of rosewater; add a little salt and milk to moisten the potatoes; mix all well together, and set in a cool place. This will make three or four puddings; line the plates with good paste; put in the pudding, and bake in a quick oven.

Sweet Potato Pudding.

Three good-sized sweet potatoes; boil them over steam; take off the skin and mash them; beat two eggs in a pint of milk; add them to the potatoes; beat them thoroughly together; bake them with or without paste, in a moderate oven. Serve hot with wine sauce.

Sago Pudding.

Boil in one quart of milk two tablespoonfuls of sago; add some cinnamon and lemon-peel; when cold, add eight eggs well beaten, whites and yolks separately, sugar and nutmeg to taste. Bake in buttered pans.

Bread Pudding Boiled.

Half a pound of stale bread-crumbs, four ounces sugar, some chopped lemon-peel, five eggs beaten to a cream, two and a half pints of milk; boil one hour in a buttered mould or floured bag.

Bread Pudding Baked.

One quart boiled milk; break in bread while hot; make fine with a spoon; add two eggs well beaten, one spoonful of butter; flavor and sweeten to taste. Bake in a buttered pan. Serve with a rich sauce. (See Sauces.)

Bread Pudding.

In one quart of milk or cream boil a blade or two of mace, a little cinnamon, a few whole cloves, a little nutmeg, some sugar and a little salt; break in some crust or dry bread, and let it stand until cold; rub the bread through a colander; add the yolks of six eggs well beaten; stir well together, butter your dish, put in the pudding, tie over it a cloth, boil a little more than an hour. Serve with sauce.

Bread Pudding with Fruit.

Boil a pint of milk; cut some bread in squares about half an inch thick, soak them in the milk; pick about half a pound of fine raisins, put them in a two quart pudding pan, buttered; put the soaked bread in; beat three eggs into a pint of milk, pour it over the bread; bake it. When done, take it from the oven, let it stand about ten minutes to cool;

turn it out into a deep dish, pour some nice sauce over the top. Serve hot with rich sauce.

Rice Pudding with Peaches, Pineapple, etc.

Use delicate boiled rice; butter a mould; put in alternate layers of peach and rice. When moulded, pour in a dish. Serve with custard.

Sliced Bread Pudding with Fruit.

Cut the crust from a fresh loaf of bread, cut the loaf in thin slices, butter each slice, lay a slice in the bottom of your pudding-dish, and strew over with dried currants; then put in another slice of bread and more currants, until your dish is nearly filled; beat two or three eggs into a pint of milk; pour it over the pudding, let it stand two hours, then put it in the oven to bake. Serve with wine or brandy sauce. If to be served cold, add some sugar to the milk and egg, and pour good brandy over it. When to be served, turn out on a dish. You must put in twice the quantity of milk and eggs if the pudding is large.

Winter Pudding.

Take the soft bread from the crust; fill the crust with plums or other fruit. Tie it in a bag and boil in milk and water. Serve with sauce.

Arrowroot Pudding.

Four tablespoonfuls of sifted arrowroot; put into a dish; break in four eggs; beat them together; pour over it two cups of boiling milk; stir briskly while you are pouring in the milk; if not quite thick enough, you can hold it over the fire, stirring constantly, until it is thick enough; put it in a buttered mould, tie a cloth over it, put it in boiling water, let it boil about an hour. Serve with sauce. The

same, with a little butter, sugar, and spice, is very nice baked in the oven.

Tipsy Pudding.

Dip slices of sponge-cake in wine; place them in a dish; pour soft custard over; pile light icing over with jelly.

Arrowroot Pudding.

Two tablespoonfuls of sifted arrowroot, one of wheat-flour, one cup of milk, sugar and essence of lemon to taste; beat the yolks of the eggs with the sugar, adding the lemon, and beat the whites to a froth; mix the flour with a little cold milk, boil the cup of milk and pour over it, stirring continually. Mix all well together, boil a little sugar to candy, line the buttered pan with it, turn the pan until the sugar is quite cold, then pour in the pudding and let it steam half an hour. Serve with soft custard or wine sauce.

Rice Pudding Baked.

A tablespoonful of ground rice, a little suet, chopped fine; add half a pint of milk, sweeten to taste. Pour it into a saucepan, over a clear fire, let it remain until thick; beat up an egg with four drops of essence of lemon and two tablespoonfuls of white wine; add this, shake it a little, pour it into a buttered dish. Bake in a moderate oven.

Rice Pudding Boiled Plain.

Half a pound of rice nicely washed, half a pound of stemmed raisins, teaspoonful of salt; stir them together; tie in a pudding-bag, leaving room for it to swell; boil for two hours. Serve with wine or brandy sauce.

Japanese Pudding.

Put over the fire in a clean saucepan, a teacupful of rice, covered with water; when the water is exhausted, add three

or four tablespoonfuls of fine white sugar and sufficient milk to keep it moist; do not stir it. When perfectly tender, let it cool, add the yolks of three eggs, stirred into the rice. Add a little wine or extract of vanilla, make it into balls, put them into a glass dish, beat the whites of the eggs to a dry froth; add the juice of half a lemon, and six tablespoonfuls of powdered white sugar; beat it well again, and pour it over the balls. Serve.

Rice Pudding Baked.

One quart of milk, four tablespoonfuls of rice, well washed, one teaspoonful of butter, same of salt, half a cup of fine white sugar; mix well together; bake slowly three hours.

Rich Rice Pudding.

One quart of milk, one cup of boiled rice, two or three eggs well beaten, one spoonful of butter; sweeten and flavor to taste; mix together, and bake.

Another Method.

One pound of rice boiled in milk; stir until soft; add half a pound of butter, twelve eggs well beaten, sugar and spice to taste; bake. Half of the quantity can be used for a smaller pudding.

Rice Pudding Plain.

One cup of rice, quart and a pint of milk, quarter of a pound of white sugar; flavor with ground cinnamon, or nutmeg, or essence of lemon; bake in a good oven, two or three hours, until stiff.

Snowballs.

Two ounces rice, boiled, in one pint and a half sweet milk, little cinnamon, and fine white sugar, flavored with essence to taste, or wine. When the rice is tender, put it

in cups, first dipped in cold water; let them stand till cold, turn them out on a dish, pour a soft custard over, made of the yolks of three eggs; put some jelly on the top of each ball.

Rice Froth.

Four ounces of rice in a pint of water to simmer; when dry, add one quart of milk, three ounces of fine white sugar; flavor with almond extract; let it simmer until perfectly tender; let it get cold, beat the whites of three eggs to a froth, pile it on top of the rice, ornament it with red jelly or jam.

Rennet Custard.

Wash and cut in pieces quarter of a calf's rennet; put it in a pint of wine; let it stand two days.

To one pint of milk add one teaspoonful of the wine, and flavor with vanilla or lemon; warm it a little, stirring slightly. Pour into glasses, cups, or dish. Serve cold with cream and sugar.

Floating Island.

Boil one quart of milk; beat well the yolks of six eggs, stir into the milk, flavor with vanilla, lemon, or rose; sweeten to taste. When thick, put it in a deep dish; whip the whites of the eggs, with two tablespoonfuls of fine sugar, to a strong froth; heap it upon the custard, ornament with red jelly, and serve cold.

Soft Custard.

Boil one pint of milk, with a little lemon-peel, some small pieces of cinnamon; beat the yolks of five eggs, add them to one pint of cream; as soon as the milk is flavored, add some sugar; put all into a saucepan; stir it one way, while it is simmering, until it is thick, put in two spoonfuls of brandy. If you have no cream, add to a quart of milk the yolks of eight or nine eggs.

Another Method.

Beat two tablespoonfuls of flour in a quart of boiling milk, simmer five minutes; beat in yolks of three eggs, sweeten to taste, pour it over small sponge-cakes, or boiled rice, in a deep pudding-dish; beat the whites of eggs and lay over top.

Cup Custard Pudding.

Two teacupfuls of flour and four of milk; beat the yolks and whites of four eggs separately; mix all well together; add teaspoonful of melted butter. Bake in shallow dish or cups twenty or thirty minutes. Serve hot. Wine sauce.

Another Method.

One quart milk, four eggs, well beaten; sweeten and flavor to taste. Bake in dish or cups.

Another Method.

One quart new milk, eight eggs well beaten; mix and strain through a fine sieve, sweeten with from five to eight ounces of white sugar, a little salt; line a deep dish with rich paste, grate nutmeg or lemon-peel over it; or put it in cups and bake.

Apple Custard.

Pare, core, and parboil some apples; put into a deep dish; beat eight eggs into one quart of milk, spiced to taste; pour it over the apples and bake three-quarters of an hour.

Cream Pudding.

Beat three eggs very light; mix with two tablespoonfuls flour, a little milk, six ounces sugar; add one pint thick cream. Bake three-quarters of an hour.

Cocoanut Pudding.

Beat four eggs into one quart of milk; sweeten to taste;

add a little extract vanilla; small cocoanut grated; bake in a buttered pan, with or without paste.

Another Method.

Beat to a cream a quarter of a pound of butter and the same of sugar: whisk the whites of three eggs until stiff; beat into the sugar and butter. Stir together, adding gradually a quarter of a pound of grated nutmeg, and a tablespoonful of brandy. Line your plate with rich paste, put in the pudding, and bake in a quick oven.

Another Method.

One large cocoanut, grated; beat the whites of six eggs with half a pound of sugar; six ounces of butter, half a wineglass of rosewater; put in a pudding-dish lined with paste, or bake without paste if you wish.

Cornstarch Pudding.

Boil one quart of milk; stir in four tablespoonfuls of cornstarch; stir while simmering, until it is nearly done; add the yolks of four eggs well beaten; sweeten to taste. Stir it over a slow fire until it is a smooth jelly; pour it into a pan or mould, wet with cold water; let it stand until perfectly cold and stiff. Beat the whites of two eggs, with a little sugar, and flavor with vanilla; turn the pudding into a dish; pile the whites on the top; serve with milk and sugar or currant jelly. Use Duryea's cornstarch.

Cornstarch Pudding Baked.

Five tablespoonfuls of cornstarch to one quart of milk; dissolve the cornstarch in part of the milk; heat the remainder of the milk almost to boiling; add a little salt; stir in the cornstarch; boil three minutes, stirring briskly; let it cool, then mix in three eggs well beaten and three

tablespoonfuls of sugar; flavor to taste. Bake for half an hour.

Cornstarch Pudding.

Boil in a saucepan one quart of milk, to which add a quarter of a pound of cornstarch, essence of lemon or vanilla and sugar to taste; stir while boiling; wet a mould with cold water; pour in the pudding and let it get cold; serve with wine sauce or jelly. Duryea's cornstarch is superior to others.

Cornstarch with Fruit.

Pare two quarts of apples and stew them in a quart of water, until perfectly tender; strain off the liquid, put it over the fire, and when boiling hot, stir in three tablespoonfuls of cornstarch; sweeten to taste; let it simmer till transparent and thick, then pour it in a mould, and set it in a cool place or on the ice. Serve with milk and sugar. This can be made with strawberries, peaches, cranberries, or dried fruit, or lemon, or orange. We have always found Duryea's cornstarch the best.

Pumpkin Pudding.

Stew some pumpkin quite tender; press it through a colander; one pint of milk, quarter of a pound of butter, same of sugar; stir them well together; beat eight eggs very light; add to the mixture, with a pint of the pumpkin, stirring them in alternately; mix a wineglassful of rosewater and two of wine; add to the other a teaspoonful of cinnamon and mace mixed, one nutmeg grated; beat all well together; put it in a buttered pudding-dish, and bake three-quarters of an hour.

Another Method.

Pare and cut into small pieces three-quarters of a pound of pumpkin; stew it until soft; press it in a colander until dry; put it into a pan; add an ounce and a half of butter;

mash it smooth; whisk two eggs until thick, and stir in, add sugar to taste; one tablespoonful of brandy and one of wine, a little powdered cinnamon. Line your pudding-dish with paste, and bake in a quick oven.

Lemon Pudding.

Pour half a teacup of boiled cream over three Savoy biscuits; quarter of a pound of fresh butter, quarter of a pound of loaf sugar dissolved in half a teacup of water, yolks of four eggs, and the whites of two, beaten separately; grate in the rind of two small lemons, and add the juice of one; put a puff paste round the dish, and bake.

Another Method.

Beat together until very light, quarter of a pound of butter, and the same of sugar; then add an ounce of stale sponge-cake grated fine; whisk two eggs until thick, and stir in gradually; then add the juice of one lemon, and the peel grated, a tablespoonful of brandy; mix well. Line the dish with a rich paste and bake.

Lemon Cream Pudding.

Boil the rind of a lemon with one quart of milk; strain and boil again; mix two tablespoonfuls of flour with two tablespoonfuls of cold milk; stir it into the boiled milk; let it boil a minute; remove it from the fire, and when cool, add three well-beaten eggs; sweeten to taste; bake in a good crust, in a quick oven.

Plain Lemon Pudding.

Juice of three lemons; the peel, grated with six ounces of sugar, one cup of bread-crumbs; beat the yolks of four eggs with the whites of two, and one ounce of butter; beat all well together; line the edge of the pan with good paste; pour in the mixture, and bake three-quarters of an hour.

Lemon Pudding.

Half a pound of sugar, half a pound of good butter, one glassful rosewater, one lemon, one glassful of orange-flower water; beat the butter and rosewater to a froth; beat the sugar with two eggs; grate the yellow part of the rind of one lemon; beat well together; pour it into a buttered pan lined with paste. The same ingredients with orange-peel, instead of lemon, can be used. Bake.

Orange Pudding.

Half a pound of butter, half a pound of sugar, five eggs, juice of one orange; boil the peel and pound it fine, mix it with the juice; add the juice of half a lemon, half a glassful of brandy, wine, and rosewater. Extracts of the fruit will do as well. Put it in a pan lined with paste, and bake.

Another Method.

Pare off the yellow rind of six oranges; boil the peel very tender, changing the water two or three times; beat in a mortar; boil quarter of a pound of crackers in some milk; rub it through a colander; add it to your peel; add the yolks of six eggs, and the whites of four, a little salt, sugar and nutmeg to taste, a little marrow minced fine. Bake in pans lined with buttered paper.

Roly Poly Pudding.

Make a paste of one pound of flour, quarter of a pound of butter rubbed into the flour, three teaspoonfuls of baking powder, two eggs well beaten; moisten into paste; roll it out; put into it pie-plant cut fine, cranberries, currants, or any kind of fruit or jam. Close it up; tie it in a floured bag; put it in boiling water. Let it boil about an hour, or make into small dumplings.

Apple Dumplings.

Two eggs beaten in a little milk, half a pound of flour, a little butter, tablespoonful of yeast, sufficient milk to make a dough; let it rise; when light cut it into small pieces, mould them to hold the fruit, put in the apple, nicely pared and cored; close carefully; boil about three-quarters of an hour; wine sauce. It is better to tie each dumpling in a bag.

Apple Dumplings with Plain Paste.

Rub through one pound of flour two ounces of butter or drippings, one egg well beaten into a little milk, some salt, two tablespoonfuls of yeast, sufficient water to make a stiff paste; let it rise; when light, mould into shape; put in the apple as above. Boil in bags.

Another Method.

Rub a quarter of a pound of butter into one pound of flour; rub in a heaping tablespoonful of yeast powder; add one egg well beaten, with sufficient milk to moisten; peel, quarter, and core the apples; take pieces of the dough, flatten them, put in each piece four quarters of an apple fitted together; close the dough around, make them smooth and round, and drop them into boiling water over the fire. They will boil in about twenty minutes. Serve with a hot sauce made of butter and syrup, or brandy sauce. (See Sweet Sauces.)

Apple Dumpling.

To one quart of prepared flour add a teaspoonful of salt, a tablespoonful of lard or butter, rubbed through the flour, sufficient water to make a dough. Pare and core the apples, take dough to cover each apple, close smooth around; drop into boiling water. If the apples are tender, they will boil in half an hour.

Apple Charlotte.

Half a pound of flour, half a pound of butter, same of powdered white sugar, half a teaspoonful of baking powder, one egg, beaten in a little milk; mix and bake in a round form. When cold, scoop out the middle, leaving a good thickness around to prevent breaking. Take some of the pieces that were taken out, soak them well with wine and a little brandy, and put them in the cake. Slice some apples, boil them with sugar, lemon-peel, and a few bitter and sweet almonds; put a layer of them in the cake. Place around the cake pieces of paste in the shape of half rounds, another layer of apples; one gill of cream, flavored with lemon-juice and sweetened with white sugar, poured over the apples; cut apple-jelly in small squares and pile up in the middle.

To make the paste for the half-rounds: A quarter of a pound of flour, two ounces white sugar, one ounce and a half of butter, moisten with milk; roll it out and cut into strips; form into the shape required; sprinkle with grated sugar. Bake a very light brown.

To make the jelly: Pare, core, and slice some apples; put them into a saucepan; pour water over, and boil slowly for one hour and a quarter; strain through a muslin bag; have the juice very clear; add three ounces of loaf-sugar, lemon-peel and juice to taste; dissolve one-third of an ounce of gelatine in boiling water; add it to the juice; let it simmer until well mixed; let it cool; when stiff you can cut it in shape and place on the pudding.

Another Method.

Cut stale bread into thin pieces; dip them in cream or condensed milk thinned; place them around the sides of the dish; fill it up with stewed apples; sprinkle over it a little cinnamon, or grated lemon-peel; lay some thin slices

of bread on the top; moisten with a little cream; brush some beaten egg over the top. Bake and serve with wine or brandy sauce.

Apple Pudding Baked.

Butter your dish, line it with bread-crumbs, then a layer of apples cut fine; sprinkle with white sugar, then another layer of bread-crumbs, one of apples and sugar, until the dish is filled. Cover with a thick layer of crumbs, moisten a little; pour over it some fresh melted butter.

It will bake in about an hour. Serve with sauce.

Another Method.

Pare, quarter, and boil until tender four large apples, in a little water, with the peel of a lemon, beat them fine in a mortar; add the crumbs of a small roll, a quarter of a pound of melted butter, the yolks of five eggs, and the whites of three, beaten separately, juice of half a lemon; sweeten to taste. Beat well together; bake in a deep earthen dish lined with paste. Beat the two remaining whites to a froth, add a little powdered sugar and some lemon-juice, and put in on the pudding when served.

Another Method.

Mix together two ounces of butter, a quarter of a pound of pounded white sugar, a quarter of a pound of boiled apples, yolks of three eggs, whites of two, beaten separately, rind and juice of one lemon. Bake in a puff-paste for one hour.

Another Method.

Half a pound of apples, boiled and mashed; mix with it half a pound of butter beaten to a cream; while hot, add six eggs well beaten, half a pound of white sugar, rinds of two lemons boiled. Line the bottom and sides of your pan

with a thin crust. Put in the pudding, and bake for about half an hour.

Apple Island.

Strain through a sieve one quart of stewed apples (not very juicy ones); sweeten and flavor with fine white sugar and lemon. Beat the whites of six eggs to a hard froth, stir it into the apples slowly just before it is to be served; use as little water as possible in stewing the apples. Put it into a glass dish, pour over it a custard made with the yolks of the eggs.

Bird's Nest Pudding.

Pare and quarter some tart apples; place them in a square tin, buttered. Make a batter of three eggs well beaten, half a cupful of sour milk, one cupful of sweet milk, teaspoonful and a half of soda, and a little salt. Mix all well together, thicken with flour, and pour it over the apples. Bake it a little more than half an hour.

Pan Dowdy.

Fill a dish with stewed apples, sweetened and flavored. Cover with a paste made with milk; when nearly baked, take off the paste and break it into the apples. Place it in the oven, and when it becomes dry, pour over it a cupful of rich cream.

Almond Pudding.

Boil the skins of two lemons very tender; beat them very fine. Beat half a pound of almonds in rosewater, half a pound of sugar, melt half a pound of butter; let it stand until quite cool. Beat the yolks of eight eggs and the whites of four separately, mix them; beat all together with a little orange-water. Bake in a quick oven three-quarters of an hour.

Union Pudding.

Five eggs well beaten, half a pound of flour, half a pound of butter, half a pound of sugar, some raisins chopped fine. Dip a mould in cold water, put in the pudding, tie it up in a cloth, and boil three hours.

Fig Pudding.

Half a pound of bread-crumbs, half a pound of best figs, six ounces of suet, six ounces of brown sugar; mince the suet and figs fine. Add a little salt, two beaten eggs, some ground nutmeg. Dip a mould in cold water, put in the pudding, tie a cloth around it. Boil four hours. Serve with wine sauce.

Berry Pudding.

Make a batter of a pound of flour and sufficient water and teaspoonful of salt. Mix in three quarts of berries and half a pint of molasses. Put it in a floured bag and boil. Serve with sauce made of sugar, butter, brandy and grated nutmeg, beaten well.

Jam Pudding.

Line a deep dish with thin puff-paste; put in any kind of jam, about half an inch thick; then take the yolks of eight eggs and the whites of two, half a pound of melted butter, and almond flavor to taste; beat well together, pour it over the jam an inch thick. Bake about an hour in a moderately heated oven.

Méringue with Jam.

Roll out some very nice puff-paste, cut into squares three inches wide and four inches long. Put them on buttered tins and bake; take them from the oven, spread them about half an inch thick with rich jam. Make an icing of a quarter of a pound of white sugar, the whites of three eggs,

beat very light, and add while beating, the juice of one lemon. Pile the icing to a high point, put on red jelly; when very light, lay it on the jam two or three inches thick, in a conical form; put a little jelly on the top. Put it in a quick oven a few minutes. Sponge-cake can be used instead of pastry.

Flummery.

One cup of jelly, one cup of cream, half a cup of wine; boil fifteen minutes over a slow fire; stir continually; sweeten to taste; add a spoonful of orange-flower or rose-water; put it in a mould; when cold, turn it out; pour over it some cream flavored to taste.

Quince Pudding.

Scald some quinces until tender; pare them thin; scrape off the pulp; mix it with sugar until very thick; add a little ginger and cinnamon, three or four eggs well beaten to a pint of cream; stir it with the quinces; pour into a buttered dish and bake.

Citron Pudding.

Half a pound of sugar, half a pound of butter, some milk, and the yolks of nine eggs, a glassful of brandy, half a pound of citron sliced thin; bake in a very moderate oven.

Hen's Nest.

Take five or six small eggs; make a hole at one end and empty the shells; fill with blanc-mange; when cold and stiff, take off the shells; pare the rind of six lemons very thin; boil them until tender; cut them in thin strips to resemble straw, and preserve them with sugar; fill a deep dish half full of jelly; when it is set, put the straw on in form of a nest and lay the eggs in it.

Christmas Pudding.

One pound of sifted flour, half a pound of butter, half a pound of chopped suet, one pound of sugar, two pounds of currants, two pounds of stoned raisins, one pound of sliced citron, four well-beaten eggs, small cup of syrup, cupful of sweetmeats, wineglass of brandy, one ounce of ground cinnamon, half an ounce of ground cloves, two nutmegs, half an ounce of mace, half an ounce of allspice; eggs, butter, etc., beaten as for cake; mix well, and boil in a mould or floured bag, four hours; put in boiling water; don't let it stop boiling until ready to dish. Serve with thick brandy or rum sauce.

Another Method.

Mince one pound of leaf suet, flour it; wash and dry half a pound of currants, half a pound of stoned raisins, two eggs well beaten, one ounce of candied lemon-peel, one ounce of minced almonds, half a pound of sugar or a cup of syrup, mixed spices; mix; add half a pound of flour, and sufficient water to moisten all; boil three hours in a floured bag or mould.

Christmas Pudding.

One pound of raisins stoned, one pound of currants washed and dried, one pound of moist sugar, half a cupful of molasses, one pound of bread-crumbs, eight eggs, one pound of suet chopped fine, two ounces sweet almonds blanched and chopped fine; mix all well together with half a pound of sifted flour; cut in pieces two ounces of preserved citron, orange, and lemon-peel, a quarter of an ounce of cinnamon, two nutmegs grated, an eighth of an ounce of ground cloves, sufficient milk to make a thick batter; pour a wineglassful of good brandy over the spice and fruit; mix together and let it stand an hour and a half; stir occasionally; tie the pudding in a cloth and boil four hours. Wine sauce.

Poor Man's Christmas Pudding.

One pound of suet minced fine, one pound of flour, half a pound of currants well washed and dried, half a pound of raisins, half an ounce of ground cloves, one ounce of ground cinnamon, one nutmeg grated, teaspoonful of salt, spoonful of baking powder; mix well; moisten with water; tie in a bag, and boil steadily two hours; serve with sauce; you can add a cup of syrup and one egg beaten.

Family Fruit Pudding.

One pound of raisins stoned, same of currants picked, washed, dried, and floured, one pound of suet chopped, three eggs, well beaten, one teacupful of milk, one teacupful of molasses, half a cupful of brown sugar, two spoonfuls of ground cinnamon, one spoonful of ground cloves, a teaspoonful of ground mace; stir in sufficient flour to make a stiff batter; boil three hours in a floured bag.

Eve's Pudding.

Half a pound of raisins, half a pound of currants well washed, dried, and floured, half a pound of suet chopped fine, three eggs well-beaten, half a teacupful of milk, small cupful of molasses, teaspoonful each of cinnamon, cloves, and mace, three cups of flour, a dozen apples pared, cored, and chopped fine; beat all well together; boil two hours in a floured bag. Serve with brandy sauce. (See Sauces.)

FRITTERS.

Apple Fritters.

Half a pound of flour, teaspoonful and a half of baking-powder, one egg well beaten, stir well; sufficient milk or water to make a batter; slice the apples and stir them in, fry them in hot fat; when done, while hot, sprinkle over them some powdered white sugar and ground cinnamon.

Teneriffe Fritters.

Mix together, one pint of milk, two eggs well beaten, some sugar, nutmeg and mashed potatoes. Fry in hot lard.

Japanese Fritters.

Cut a round loaf of bread into slices half an inch thick; toast them a light brown, then soak them well in soft custard; fry them in butter.

Fritters with Jelly.

Beat whites and yolks separately of four eggs; add to one quart of milk; beat in a cupful of sugar, sufficient flour to make a rather thick batter, a teaspoonful of salt, and a teaspoonful of yeast powder; beat all very light; fry them in thin cakes in an omelet-pan; spread them with jelly as you take them from the pan; place one over the other; cut them as pie, when you serve.

Snow Fritters.

Stir together sufficient flour and milk, with some salt, to make a thick batter; add a teacupful of newly fallen snow to every pint of milk used in making the batter; have some fat hot in a pan; drop the batter in with a spoon; serve with sugar and wine, or with sugar and lemon-juice.

PIES, PASTRY, ETC.

To make good pastry, good materials must be used. The *best butter*, flour, baking powder, sweet lard, or carefully prepared dripping.

What is called "cooking butter" is unhealthy, and makes pastry anything but a luxury. Keep the "shortening" cool and hard; either sift the flour, or beat it with a spoon or broad fork to make it light and free from lumps. If baking powder is used, Dooley's yeast is far superior to all others. We have tried many kinds, and this never fails. Also use T. P. Spencer's Jockey Club flavoring extracts—they have the flavor of the real fruits—and Duryea's cornstarch is the best.

Do not use Royal baking powder with these recipes.

Plain Pastry for Tarts.

Rub well together half a pound of butter, dripping, or lard, and one pound of flour; roll thin and spread on buttered pie-dishes; fill with your fruit; roll more paste on floured board; cut in strips with paste-cutters or knife; cross them over the top of the fruit; cut a strip about an inch wide, place it round the edge of the dish.

Light Crust.

Half a pound of sifted flour, half a pound of shortening, one teaspoonful of baking powder; rub the shortening through

the flour; beat in the powder; add sufficient water to make a stiff paste.

Paste.

One pound ice-cold butter, one pound of sifted flour; cut the butter in slices; rub them through the flour; add sufficient cold water to make a stiff paste; roll thin; cover or line your pie-dishes, fill with fruit; cut top crust, and bake in moderate oven.

Sweet Paste.

Half a pound of sifted flour, half a pound of good butter, cut in thin slices and rubbed through the flour; add two ounces sifted sugar; beat an egg into a little ice-water, and add sufficient to make a stiff paste; knead well together, and roll thin; use for tarts or acid fruit pies.

Rich Paste.

One pound of butter, one pound of flour; cut the butter in thin slices, and rub it into the flour; beat one egg with a little ice-water, and add sufficient to make a stiff paste. Flour your board and rolling-pin; roll out the paste thin, and spread it on buttered pie-dishes; put in the fruit, custard, or whatever you intend to use; cover with pastry and bake in a moderately quick oven.

Rich Puff-paste.

One pound of ice-cold butter, one pound of sifted flour; cut the butter in slices, rub it with a knife through the flour; add one well-beaten egg to sufficient ice-water to make a stiff paste; mould it well; set it to cool and rise, for about ten minutes.

Roll it on a floured board, and spread pieces of butter over with a knife; dredge a little flour over it; roll it up; roll it out again; spread with butter, and dredge with

flour; roll it up; then roll out again, butter and dredge; let it cool, and use for pies, tarts, custards, etc.

Apple Pie or Tart.

Take fine, tender, acid apples; pare, core, and stew them; sweeten to taste; add a little nutmeg; when cool, line your pie-dishes with a good paste; put in the apples, put a nice paste over the top, or cross the top with strips of rich paste; put a strip of paste an inch wide round the edge; bake in moderate oven.

Rich Apple Tart or Pie.

Take tender, acid apples; pare them, core and cut in thin slices; line your dish with pastry, put in the slices, in layers, with sugar, mace, cinnamon, nutmeg, cloves, and grated lemon-peel between.

Cover with puff-paste, or cut the paste in strips or figures; a wineglass of white wine may be added.

Dried Apple Pie.

Wash the apples carefully; soak them several hours, boil until tender; add some slices of lemon, or a few dried peaches, to flavor them; sweeten to taste. Bake in plain or rich paste.

Apple Custard.

Scald one dozen tender, acid apples; let them cool, pare them, beat them to a pulp; mix with them three or four well-beaten eggs; sweeten, and flavor to taste with nutmeg; add a tablespoonful of melted butter; cover or line your dishes with paste; make into pies or tarts.

Almond Pie.

Beat one pound of blanched almonds with one pound of sugar; moisten with rosewater; add some grated bread, a

little nutmeg, cream colored with water strained from boiled spinach; beat all together; bake in rich paste. The mixture should be an inch deep in the pans.

Custard Pie, Plain.

Beat four eggs very light to one quart of milk; sweeten to taste; add a little nutmeg; line your buttered tins with a good paste, pour in the mixture, about an inch deep; bake in a quick oven; when stiff, take them out; be sure to have them well baked from the bottom.

Custard Pie, Rich.

Beat six eggs very light; add them to one quart of milk, sweeten to taste; flavor with nutmeg and vanilla; line your pie-dishes with rich pastry, pour in the mixture, and bake in a moderately quick oven until the custard stiffens. This will make two pies.

Chocolate Custard Pie.

Simmer one quart of milk, add a quarter of a pound Baker's chocolate, grated; sweeten to taste; beat in four well-beaten eggs; line deep pie-pans with rich paste, pour in the mixture. Bake in moderately quick oven.

Chocolate Pie, Rich.

To one pint of boiling milk add one tablespoonful of rice-flour, the yolks of five eggs well beaten, a little salt, one pint of cream; sweeten to taste; quarter of a pound grated chocolate (Baker's) well dried; let them boil, stirring; let it cool.

Line deep buttered tins, pour in the mixture, and bake.

Chocolate Méringue.

To one quart boiling milk add half an ounce of isinglass dissolved in hot water; add half a pound of Baker's choco-

late, grated; sweeten; simmer until it becomes a rich jelly. Stir while boiling, line buttered pans with rich paste, pour in the mixture, bake until the pastry is cooked, then let it cool; beat the whites of four eggs to a stiff froth, sweeten; spread it over the pies with a knife; bake a light brown.

Cream Pies.

To one quart of boiling milk add two tablespoonfuls of flour; beat in two well-beaten eggs, flavor with extract of vanilla (Spencer's is best); sweeten to taste; bake in plain or rich pastry. Use other flavor if you wish.

Another Method.

To one quart of boiling milk add two tablespoonfuls of Duryea's cornstarch; sweeten to taste, flavor to suit. Bake in plain or rich paste.

Cherry Pie.

Line your buttered tin with rich paste, fill with nicely picked cherries, sprinkle with sugar. Cover with paste, bake in a moderate oven.

Cherry Tart.

Wash and stone the cherries; add a quarter as many picked as washed currants; line your dish (a deep one is best) with rich paste; put in a layer of fruit, sprinkle with sugar, another layer of fruit, then sugar; put strips of paste across the top, a strip around the edge, bake.

Currant Tart or Pie.

Line your dish with sweet pastry; put in a thick layer of currants; sprinkle with sugar; then more currants and sugar until the dish is full; cover with puff-paste or make into tarts.

Cocoanut Pie.

One quart of milk, four well-beaten eggs, one grated cocoanut; sweeten to taste; line your dish with a good paste; put in the mixture; bake in a moderate oven.

Fruit Pies.

All are made in the same manner. Either stew the fruit, or put it in the paste without cooking. Pies are very nice made with jam or preserves.

Lemon Pies.

Beat together the juice and grated rind of two lemons, the beaten yolks of two eggs, two tablespoonfuls of white sugar, one tablespoonful of butter; line your buttered pie-dish with pastry; pour in the mixture; cover with paste; bake quickly; when cool, beat the whites of the eggs to a stiff froth; sweeten with white sugar; spread over the pie; put it in the oven to brown.

Orange Pie.

Peel the oranges; slice them thin; take out the seeds; line a deep pie-dish with nice paste; put in alternate layers of orange and sugar until the dish is full; cover with thin paste, as tarts, or not.

Pineapple Pie.

Take off the skin and chop the fruit very fine, or grate it; sweeten to taste; line your dish with puff-paste; put in the fruit; cover as pie or tart, and bake.

Peach Pie.

Peel the peaches and cut them in slices; line your deep dish (buttered) with puff-paste; put in the fruit; cover with sugar; cover with a thin paste and bake quickly.

You can take out the pits and put the peaches in without slicing.

Dried Peach or Other Fruit

Must be stewed first, then put into a good plain crust, with a richer paste cover.

Plum Pie.

Wash and stew the plums in small quantity of water; sweeten to taste; line the buttered tins with paste; fill with the fruit and bake.

Pear Pie.

Pears must be peeled, cored, and stewed until tender; sweetened and baked in a rich paste.

Quince Tart.

Make a syrup of water and sugar; skim; put into it a few preserved quinces; when clear, put the quinces into puff-paste, cover with strips of paste, or cover entirely; when baked, lift up the top, put in the syrup; ice it.

Rhubarb Pie.

Skin and cut the rhubarb small; stew in a little water; sweeten; put it into good paste and bake.

Pumpkin Pie or Squash.

To one quart of milk add three or four well-beaten eggs, five tablespoonfuls of boiled pumpkin, a little essence of lemon, ground cinnamon and ginger; line a buttered dish with good paste; bake without a cover.

The ginger may be left out.

Tomato Pie, Green.

Pour boiling water over the tomatoes; strip off the skins; slice them; put good paste in deep pans or dishes; put in

the tomatoes; sprinkle over them sugar and a little ginger, lemon-juice and grated peel; cover with thick crust; bake slowly one hour.

Tomato Pie, Ripe.

Stew the tomatoes; sweeten with syrup, add a little butter; line a buttered dish with good paste; put in the tomatoes; cover and bake.

Strawberry Pie.

Line a buttered dish with delicate pastry; put in the berries; sprinkle with sugar; add a little water; cover with pastry; bake quickly; serve cool.

For Méringue.

Beat the whites of three eggs to a stiff froth; stir in two tablespoonfuls of fine white sugar; spread the méringue over the top of your pie smoothly with a knife; put it in the oven to brown slightly.

Strawberry Shortcake.

Make shortcake with half a pound of prepared flour, half a pound of good butter, rubbed together; moisten with milk; knead it; roll it out about an inch thick, and bake on buttered tins the size you wish; when done, split them open; spread butter on one half; sprinkle on sugar; fill with strawberries; spread with sugar; put on the other piece; put it in the oven to melt a little.

Marrow Tarts.

Stew three pippins; mash to a pulp. Mix in the yolks of three eggs, boiled, two ounces of marrow, sugar, cinnamon, citron, one ounce, chopped fine, minced orange-peel, little salt, juice of a lemon. Beat thoroughly; line patty-pans with paste; put in the mixture. Cover, and bake slowly.

Mince Pies.

Three pounds of pippins, chopped, two pounds of dried currants, one pound of stoned raisins, half a pound of beef suet, chopped fine, two pounds of minced beef, juice and grated peel of two lemons, half a pint of sweet wine, one gill of brandy, half an ounce of cinnamon, cloves, allspice. Mix thoroughly. Bake in deep pans, lined and covered with rich pastry.

Mince Pie.

Chop one pound of tender boiled beef, three pounds of good apples, a quarter of a pound of minced suet, a teaspoonful of ground cinnamon, half a teaspoonful of ground cloves, allspice, mace, orange-peel chopped, half a pound of stoned raisins, half a pound of dried currants; sweeten to taste; a wineglassful of sherry wine; sufficient sweet cider to moisten the whole.

Line deep pie-dishes with rich pastry, put in the mixture, and bake in a good oven.

SWEET SAUCES.

Observations.

A great deal of care should be taken in making sauces. Use thick stew-pans, which must be very clean.

Apple Sauce for Puddings.

Bake the apples; take off the skins, and beat the pulp with a tablespoonful or more of milk and the yolk of an egg. Beat the white and pour it over the top.

Apple Sauce for Pies.

Pare, core, and slice the apples; stew them in a little water and a little lemon-peel. When done, take out the peel, add a small piece of butter, and sweeten to taste.

Cranberry Sauce.

Dissolve one pound of sugar in a little water; let it boil ten minutes; skim well. Add one pound of cranberries, and boil slowly, until quite soft.

Sauce for Maigre Plum Pudding.

Melt five ounces of butter. Add a wineglassful of brandy and an ounce of white powdered sugar. Mix all well together.

Brandy Sauce.

Beat a spoonful of flour with a spoonful of butter very light. Add a teacupful of sugar. Stir in boiling water or

milk until as thick as cream. Grate in half a nutmeg. Simmer; add a gill of brandy, just before you serve. You can use half wine.

Sauce for Plum Pudding.

Mix the yolks of three eggs with two spoonfuls of sifted sugar and butter, mixed. Add some boiling cream, stir it over the fire until of the right consistency, then add a wineglassful of brandy.

Sweet Sauce.

Put some cinnamon in a saucepan, with just sufficient water to cover it; let it boil up twice; then add two tablespoonfuls of powdered sugar, a gill of white wine. Boil up once. Strain and serve hot.

Wine Sauce.

Beat two tablespoonfuls of butter with a cup of sugar. Add the white of an egg, and beat it perfectly light. Add while beating half a grated nutmeg and a glass of wine.

Another Method.

Beat light a tablespoonful of butter with a cupful of sugar; beat in a teaspoonful of flour. Add a cupful of boiling water, half a nutmeg, grated. Let it simmer. Just before serving, add a glassful of wine.

Another Method.

Dissolve half a pound of sugar in a pint of boiling water; add some unground cinnamon, three cloves, juice of a lemon. Simmer about ten minutes; strain; add a gill of sherry wine, or more if you wish.

Hard Sauce.

Beat two ounces of butter with a cupful of sugar, some grated nutmeg, and the white of an egg beaten light. You can add a little wine.

Hard Lemon Sauce.

Two tablespoonfuls of butter beaten with a cupful of white sugar and the white of an egg, the pulp of a lemon chopped. Beat until white and stiff.

Soft Lemon Sauce.

To a pint of water add a tablespoonful of flour, two tablespoonfuls of butter, and a cupful of sugar. Simmer until clear, then add the pulp of a lemon chopped. Let it keep hot until you serve.

Chocolate Paste.

One egg beaten into a cup of milk, one cup of sugar, six large spoonfuls of grated chocolate. Flavor with vanilla. Simmer until thick. Let it cool, and serve with sponge-cake.

Whipped Cream Sauce.

Take a pint of whipped cream; beat the cream with a silver fork or egg-beater; as it thickens take it off with a spoon and continue until you have a pile of stiff cream. Beat the whites of three eggs to a stiff froth, adding, while beating, three spoonfuls of pulverized sugar; beat this with the cream, and flavor with vanilla, wine, or lemon. For any kind of pudding.

Fruit Sauces—Winter.

In winter, simmer the juice of canned fruits of any kind, thicken with a little cornstarch and add sufficient sugar to make a rich syrup; put in the fruit and heat all together.

Summer Fruit Sauces.

Make a rich sauce with boiling water, with sufficient corn-starch to make a jelly; add white sugar and a little butter. While hot, put in your fruit and simmer until the juice is extracted. Strawberries, plums, peaches, cherries, currants, gooseberries, etc. Be sure to have a clear, rich sauce first.

CAKES.

Observations.

Before making cake, have everything ready to use. Butter your pans, grate the nutmegs, and squeeze the lemons. Break the eggs separately, for fear of having a bad one, and always beat the yolks and whites separately. Have the flour sifted if necessary. Mix the cake in a wooden or earthen vessel, not in tin. Have the soda rolled and sifted, and dissolved in the milk or water you use in mixing the cake. It is best to let the eggs lie for some time in cold water before breaking them. When you use cream or sour milk, add half of it when half the flour is mixed in; then add the remainder of the flour, and then the soda dissolved in the rest of the milk. Then add the other ingredients. In warm weather it is best to stir the cake with a wooden spoon. In cold weather the butter must be softened, but not melted. When you have cake that requires long baking, you must line your pans with buttered white paper.

In beating the whites of the eggs, put them into a flat dish, and beat them with a double wire egg-beater; beat them the whole length of the dish, and in a cool place. Do not let them stand one minute after you commence beating, but continue until they are stiff.

In Frying Cakes.—When the fat is hot enough, it will cease bubbling. If the heat is right, the dough will rise

very soon to the top of the fat; it will swell, and the underside become brown immediately. Then turn them and brown the underside; it is best to turn them several times. As soon as well browned on both sides, break one open to judge if done.

Dooley's yeast powder is safe to use in biscuit, cake, or bread. It is better than soda, except with sour milk or to sweeten acid dough or batter. Do not use Royal baking powder. Use T. P. Spencer's Jockey Club flavoring extracts.

Ginger-snaps.

One pound of flour, half a pint of molasses, half a pound of sugar and quarter of a pound of butter rubbed together, half an ounce of best prepared ginger, a little essence of lemon, half a teaspoonful of soda dissolved in warm water or milk; roll thin, cut in small forms, and bake on buttered tins.

Another Method.

Half a pound of sugar and same of butter; beat them well together; half a pint of molasses, half a teacupful of ginger, one pound and a half of flour; mix well together, roll thin, cut in small forms and bake on buttered tins in a moderate oven.

Another Method.

Three pounds and a half of flour, one pint of molasses, half a pound of brown sugar, half a pound of butter, ounce of ginger, half a gill of water, a teaspoonful of soda dissolved in water. Mix all together; roll out and bake as before.

Spiced Ginger-snaps.

One and a quarter pounds of flour, half a pound of sugar, half a pint of molasses, six ounces of butter, half an ounce of ground ginger, half an ounce of allspice. Mix together, and bake as above.

Ginger-nuts.

A quarter of a pound of flour, a quarter of a pound of butter, gill of molasses, tablespoonful in which you dissolve half a teaspoonful of soda, spoonful of best ginger; mix into a stiff paste; roll out thin; cut into cakes with a small teacup. Bake quickly.

Rich Sweetmeat Ginger-nuts.

Half a pint of molasses, quarter of a pound of melted butter, one pound of brown sugar. Beat well together; add an ounce of candied orange-peel, a quarter of an ounce of candied lemon-peel; cut into small pieces half an ounce of pounded coriander seed, same of caraway seeds. Beat in an egg sufficient flour to make a paste. Make into nuts and bake on tins in a quick oven.

Ginger Cookies.

Eight ounces of flour, four ounces of butter, four ounces of sifted sugar, half an ounce of ginger; beat in an egg, roll out thin and cut in small pieces, and cook them on buttered tins, in a moderate oven.

Family Ginger Bread.

Four cups of molasses, two cupfuls of boiling water, four teaspoonfuls of soda, small piece of butter, sufficient flour to make a stiff paste; roll out and bake in buttered pans; add ginger to taste.

Lemon Ginger Bread.

Grate the rinds of two or three lemons, add the juice to a glassful of brandy; mix the grated rind with one pound of flour; mix in a cupful of molasses half a pound of melted butter; add the lemon-juice and brandy, half an ounce of ground ginger, quarter of an ounce of cayenne pepper.

Soft Ginger Bread.

A teacupful and a half of molasses, cupful of buttermilk, half a cupful of butter, half a tablespoonful of coriander seed, one egg, sufficient flour to make a stiff batter; put it in buttered or floured pans, and bake quickly.

Another Method.

One pint of molasses, tablespoonful of butter, one egg, cupful of milk, two tablespoonfuls of ginger, two teaspoonfuls of baking powder, and flour sufficient to make a stiff batter; bake in buttered or floured tins.

Soft Molasses Cake.

One cupful of syrup, half a cup of butter, half a cupful of milk or water, teaspoonful of ginger, a little extract of lemon, one egg, two teaspoonfuls of yeast powder; flour enough for a stiff batter; put it in a buttered pan and bake in a moderate oven.

Rusks.

Three teacupfuls of warm milk, small teacupful of yeast and one of brown sugar; sufficient flour for a thick batter. Let it stand until the next morning. Melt a cupful of butter, beat with it a cupful of sugar, and add to the mixture a nutmeg grated, a very little bread soda, and sufficient flour to mould it smooth. Let it rise again, and when light, roll it out and cut as for biscuit; put them on tins, and let them rise again; bake twenty minutes in a quick oven. This is nice baked in a loaf with about one pound of raisins in it.

Rusks.

Beat three eggs very light, add a large cupful of sugar, beating continually; two ounces of butter, beaten to a cream; half a gill of yeast, tumblerful of milk, and sufficient flour

to make a dough; grated nutmeg. Let it rise overnight; roll it out, cut in squares, put them on buttered tins, let them rise again, and bake in a quick oven twenty minutes.

Ribbon Biscuit.

Two and a quarter pounds of flour, half a pound of butter, one pound of sugar rubbed with the butter, three eggs well beaten, half a gill of milk; flavor with mace and oil of lemon; pass them through a pastry syringe, and cut them in shapes. Bake in a moderate oven.

Lemon Biscuit.

One and three-quarters of a pound of sugar, two pounds of flour, quarter of an ounce of soda, half a pound of suet chopped fine; moisten with milk, flavor with oil of lemon; cut into small cakes, put them on buttered tins, and bake in a moderate oven.

Whigs.

Quarter of a pound of fresh butter, quarter of a pound of sugar, three eggs well beaten, one pound of flour, half a pint of milk, half a gill of yeast, a little salt. Melt the butter in the milk, and pour it into the flour; beat the sugar and eggs together, and stir them in. Add the yeast last; let them stand to rise and mix the whole thoroughly together. Bake in small pans or muffin-rings.

Cracknels.

Two pounds of flour, quarter of a pound of butter, rub well together; five ounces of sugar and five eggs well beaten; mix all into a good dough, roll it out to an eighth of an inch thickness, cut it with a cutter in the form of an oak-leaf, have ready a pot of boiling water, and one of cold, drop them in the hot water, and let them remain until they come to

the top ; then take them out and put them in the cold water ; let them remain until cold, take them out, put them on tins, and bake in a moderate oven.

Orange Biscuit.

Put into a mortar the grated rind of an orange, six eggs well beaten, quarter of a pound of flour, three-quarters of a pound of powdered sugar ; beat all to a good paste, put it in buttered rings or pans, and bake.

Savory Biscuit.

Beat the whites and yolks of four eggs separately, then beat them together until very light; add gradually half a pound of fine loaf-sugar, beating continually ; a little essence of lemon ; beat in one pound of flour ; beat all well together ; make it into oval cakes, and lay them on buttered paper; grate sugar over them, and bake quickly in a hot oven.

Sweet Shortcakes.

Half a pound of butter, six ounces of finely powdered loaf-sugar, one pound of flour, and two eggs ; rub the butter and sugar well into the flour ; make it into a stiff paste, with the eggs, well beaten ; roll it out thin, and cut into cakes ; pinch the edges, and bake on buttered tins ; you can put candied peel or small pieces of citron and caraway seeds on top.

Bath Buns.

Two pounds of flour, three eggs, a little more than half a pint of milk, half a gill of brewers' yeast ; warm the milk ; beat all together. Let them rise, then add six ounces of butter, half a pound of powdered loaf-sugar, quarter of a pound of citron cut fine. Make into cakes ; butter your pans, and bake in a moderate oven.

Puffs.

One pound of flour, eighteen eggs, one pint and a half of water, three-quarters of a pound of butter, half a pound of sugar. Boil the water; beat in the flour; add the sugar and butter, beating it well; when cool, add the eggs, well beaten, yolks and whites separately. Drop with a large spoon on buttered tins. Bake in a quick oven.

Lemon Rises.

Nine eggs, the whites beaten to a stiff froth; grate the rinds of eighteen lemons; add a spoonful of double-refined sugar, sifted. Lay a wet sheet of white paper on tin; put the mixture in cones on the paper; sift fine white sugar over them, and bake in a moderate oven. When they are a little brown on top, they are baked sufficiently. Take them off the paper; put two together by the bottoms, and let them dry in a cool oven.

Chocolate Drops.

Scrape one ounce of chocolate to one pound of sugar; moisten it to a paste; put them on paper, and let them harden in a moderate oven.

Sally Lunn.

A pint of milk, a gill of yeast, sufficient flour to make a batter. Cover it up, and let it stand one hour. Beat two ounces of sugar, with four eggs, quarter of a pound of butter, beaten with some flour; add to the milk the other articles, with sufficient flour to make a stiff paste. When thoroughly mixed, let it stand another hour to rise. Make into cakes on tins, or in small pans. Let them stand a short time to rise. Bake.

Plain Sally Lunn.

To one quart of milk; beat three eggs, whites and yolks

separately, quarter of a pound of butter, sufficient yeast to make it light; stir in flour to make a batter. When light, pour into buttered tins, and bake.

Spanish Buns.

Half a pint of bread-sponge, one pint of milk, five eggs well beaten, one pound of butter, one and a half pounds of sugar, one ounce of cinnamon. Beat well together; roll it out; cut into cakes, and bake on a floured tin.

Hot Cross Buns.

Rub together a quarter of a pound of fresh butter, two pounds of flour; mix with it a quarter of a pound of brown sugar; make into paste, with a pint of fresh milk, heated, three well-beaten eggs, a tablespoonful of baking powder, one pound of currants, one ounce of candied lemon, one ounce of citron, a little lemon-peel, and salt; set it by the fire for one hour to rise. Make it into buns; it will take twenty minutes to bake them.

Ladies' Fingers.

Half a pound of sugar, five eggs well beaten together as light as possible; then add half a pound of flour; run them through a paper tube on papers of equal size, and bake in a moderate oven.

Macaroons.

One pound of sweet almonds, three eggs, one pound of sugar. Blanch the almonds, and dry them well; pound them in a mortar; add the whites of the eggs; sift the sugar through a lawn sieve; beat all well together for ten minutes. Cover your cake-boards with paper; make the cakes round or oval, and either sift sugar on the tops, or put on pieces of almonds; put them on the paper; put them on tins and bake in a moderate oven.

Another Method.

One pound of sweet almonds, quarter of a pound of bitter almonds, one pound and a quarter of sugar, the whites of four eggs, well beaten. Bake as above. Blanch the almonds; take off the skins and beat to a paste in a mortar.

Cocoanut Cakes.

One pound of sugar, half a pound of butter, yolks of five eggs; beat well together, the whites of the eggs beaten to a froth. Mix with three-quarters of a pound of flour, two teaspoonfuls of baking powder. Grate the white of one good-sized cocoanut. Mix all together, with one cupful of milk; add the cocoanut just before baking.

Cocoanut Drops.

Break a cocoanut in pieces; take the shell off, and lay the pieces in cold water; cut off the dark rind, and grate the white on a coarse grater; beat the whites of four eggs with half a pound of powdered sugar until very light; flavor with essence of lemon; add the grated cocoanut until it is thick enough to stir with a spoon; put it in cones on a sheet of white paper, about an inch apart; put it on a tin and bake in a quick oven.

Cocoanut Cake.

Two cupfuls of sugar, a small piece of butter, half a pint of milk, four eggs, one cocoanut grated, teaspoonful of oil of lemon, or grated rind of lemon, three teaspoonfuls of baking powder, and one pound of flour. Beat all well together, and bake in a quick oven.

Velvet Cakes.

One quart of flour, three eggs beaten, a quart of milk, gill of yeast; make into a batter. When well risen, stir in

a large spoonful of melted butter, and bake them in muffin-rings. A little soda dissolved in some of the milk to be added before baking.

Soft Waffles.

Three pints of milk, two pounds of flour, one pound of butter, some yeast; let it rise; when light, bake in waffle-irons well greased with butter. Serve hot with butter, sugar, and cinnamon, or currant jelly.

Hard Waffles.

One pound of flour, half a pound of butter, half a pound of sugar, three eggs well beaten, a little rosewater. Bake as before, and serve cold.

Rice Waffles.

Boil half a pound of rice until quite soft; mix with it three-quarters of a pound of flour, a little salt, two ounces of melted butter, two eggs well beaten, and sufficient milk to make a thick batter; beat until very light, and bake in waffle-irons. Add two teaspoonfuls of baking powder.

Waffles.

One quart of milk, one egg well beaten, three teaspoonfuls of baking powder, a tablespoonful of butter, a tablespoonful of sugar, sufficient flour to make a pretty thick batter. Bake in well-greased waffle-irons.

Wafers.

One pound of flour, a quarter of a pound of butter, two eggs well beaten, quarter of a pound of sugar, one glassful of preserved quince-juice, one nutmeg grated; beat all well together, and bake in a wafer-iron.

Another Method.

Two eggs well beaten, two large spoonfuls of sugar, one nutmeg grated; sufficient flour to make stiff paste; roll thin and bake in greased wafer-irons.

Wafer Jumbles.

Half a pound of flour, half a pound of white sugar, half a pound of butter, two eggs; beat the eggs and butter; mix them all together, with sufficient milk or water to make a batter; pour it in equal quantities on buttered paper or tins, and bake in a quick oven; as they must be very thin, they will bake in a few minutes.

Jumbles.

Half a pound of flour, half a pound of white sugar, half a pound of butter, two eggs; beat the eggs and butter well, mould them all together into a paste, roll them out, and cut them in forms; roll them in a little flour and sugar before putting them on the tins. Bake them.

Rich Small Cake.

Three eggs well beaten, three tablespoonfuls of butter, same of sugar, three cupfuls of flour, a teaspoonful of essence of lemon, half a nutmeg grated; beat them all together, roll it out thin, cut in small cakes. Bake.

Plain Drop Cake.

One pound of sugar beaten with three eggs, one pound of flour, with half a pound of butter, three teaspoonfuls baking powder, cup of milk; beat all well together. Put into rings and bake in a quick oven.

Rich Drop Cake.

Stir well into a soft batter half a pound of wheat-flour, half a pound of sugar, half a pound of butter, four eggs

well beaten; flavor with lemon or vanilla; butter pans or rings, fill them two-thirds full, and bake quickly.

Drop Cake.

Mix into a batter half a pound of flour, half a pound of butter, a quarter of a pound of sugar, half of a nutmeg grated, half a pound of currants, two eggs well beaten, teaspoonful of baking powder. Drop on buttreed tins or rings, and bake quickly.

Crullers.

Rub well together two cups of flour, one of sugar, tablespoonful of butter, two eggs well beaten, half a nutmeg grated; teaspoonful of baking powder; add sufficient milk to make paste, roll out, cut in form. Boil in hot lard.

Another Method.

One pound of sifted flour, one pound of white sugar, three-quarters of a pound of butter, four eggs well beaten, half a nutmeg grated, a teaspoonful of baking powder. Mix all well together. Roll out on well-floured paste-board; cut in squares, about three inches, with paste-cutter; make four divisions and bend them over. Boil in hot lard.

Soft Crullers.

Three-quarters of a pound of sifted flour, half a pound of powdered white sugar, half a pound of butter, six eggs well beaten, half a nutmeg grated, pint of hot water; beat in the flour and the butter, stir in the sugar and nutmeg, beat all thoroughly together over the fire; take the saucepan from the fire, beat in the eggs all to a stiff batter. Flour your paste-board well, pour your paste on in rings, take them

carefully from the board with a broad-bladed knife a few at a time, and put them in the boiling lard and cook them as other crullers. Sprinkle powdered sugar over them. Serve.

Doughnuts.

One pound of wheat-flour, one pound of sugar, two eggs well beaten, quarter of a pound of butter, a gill of yeast. Mix into a soft dough. Let them rise. Roll out the dough, cut in circles with a cup. You can make part of them with a piece of jelly or a large raisin in the centre, folding them up and moulding them with your hands.

Boil them in hot lard by dropping them in and turning them over after cooking about two minutes on one side and leaving them the same time on the other. They must be of a yellow brown.

Doughnuts without Yeast.

One pound of sifted wheat-flour, three tablespoonfuls of baking powder, one pound of sugar, a quarter of a pound of butter, one spoonful of ground cinnamon. Rub all well together, add two eggs well beaten, sufficient water to make the dough. Roll out and cut into shape. Boil in hot lard.

Almond Cake.

One pound of almonds blanched and beaten, ten eggs well beaten, three-quarters of a pound of white sugar, three-quarters of a pound of flour; mix all well together; bake in a moderate oven. Beat the almonds to a paste in a mortar. Butter, two ounces, rubbed into the flour. Teaspoonful of baking powder.

Lemon Cake.

Beat well six eggs, whites and yolks separately; add to the yolks the rind of a lemon grated, six ounces of sugar,

dried and sifted; beat them together for a quarter of an hour; shake in while beating six ounces of dried flour, then add the whites of the eggs, and the juice of the lemon; when well beaten, put it into buttered tins, and bake for one hour in a moderate oven.

Rock Cake.

One pound of almonds cut in pieces, one pound of sugar, whites of three eggs beaten, half a pound of butter, and one pound of flour. Beat all well, with a teaspoonful and a half of yeast powder. Bake in a buttered pan.

English Cake.

Ten eggs, one pound of sugar, a little more than three-quarters of a pound of flour, half a pound of butter, half a gill of brandy, a teaspoonful of ground cinnamon. Beat all well together and bake in buttered pans. Always beat eggs whites and yolks separately.

Seed Cake.

Half a pound of butter, two ounces of sifted sugar, nine eggs, one nutmeg grated, three-quarters of a pound of flour, one and a half ounces of picked caraway seeds. Beat the butter to a cream, add the sugar gradually, beat well together; beat separately the yolks of all the eggs and the whites of five; mix the whites in first, then the yolks. Beat all for ten minutes, add the flour and nutmeg; mix them gradually; beat in the caraway seeds just before putting it in the oven. You can make an icing of the remainder of the whites of eggs.

New Year's Cake.

Three and a half pounds of flour, one pound and two ounces of sugar, one pound and a half of butter, half a pint

of water, a few caraway seeds. Mix into a firm paste, bake in a moderate oven.

Boston Cake.

Beat together one pound of butter and one pound of sugar very light, then add half a gill of wine, and a tablespoonful of rosewater. Whisk ten eggs until very thick and add them; stir in gradually one pound and a quarter of flour, and then add one grated nutmeg, a teaspoonful of cinnamon and a little ground cloves; beat all together for ten minutes; bake in shallow or round pans, in a moderate oven. When cold, ice them.

French Cake.

One and a half cupfuls of sugar, four tablespoonfuls of butter, cupful of milk, three cups of flour, two eggs, two teaspoonfuls of baking powder. Flavor to taste. Beat all well together. Bake.

Another Method.

One pound of flour, three-quarters of a pound of butter, spoonful of salt, yolks of two eggs well beaten, small cupful of cream, an ounce of sifted sugar; beat the flour and sugar together, add the salt, then the eggs and cream, stir to a paste, make into rolls and cut in pieces. Brush the beaten yolk of eggs over the tops. Bake for half an hour in a quick oven.

Tea Cake.

Four cups of flour, three of sugar, one of butter, three eggs beaten, one cupful of milk, two teaspoonfuls of baking powder. Mix all well together and bake in buttered pans. Use Dooley's baking powder.

One Egg Tea Cake.

One egg, four tablespoonfuls of white sugar, tablespoon-

ful of butter, one gill of milk, teaspoonful of yeast powder, sufficient flour for a stiff paste; flavor to taste. Bake in small buttered pans.

Lady Cake.

Half a pound of flour, half a pound of butter and same of white sugar, whites of four eggs beaten light, a little extract of bitter almonds; beat all well together; bake in square pans about an inch thick; ice with a thin, white icing. (See Icings.)

Cup Cake.

One cup of sugar, one cup of butter, half a cup of milk, four eggs beaten, a teaspoonful and a half of baking powder, sufficient flour to make a stiff batter; beat well together; pour it into buttered pans about an inch deep, cover with paper to keep it from becoming too brown, and bake in a quick oven; flavor with vanilla or bitter almonds. This can be made with two eggs and half a cup of butter.

Composition Cake.

One pound of flour, a cupful of sugar, half a pound of butter, seven eggs well beaten, half a pint of cream; beat all well together, and bake in buttered pans.

Silver Cake.

The whites of eight eggs beaten, cupful of sugar, three-quarters of a cup of butter, half a cupful of milk, one and a half cupfuls of flour, two teaspoonfuls of baking powder; flavor to taste.

Golden Cake.

Yolks of eight eggs well beaten with one cupful of sugar, three-quarters of a cup of butter, half a cupful of milk, one and a half cupfuls of flour, two teaspoonfuls of baking powder; flavor with lemon.

Clove Cake.

Half a pound of flour, three eggs well beaten, quarter of a pound of butter, half a pound of sugar, one and a half teaspoonfuls of baking powder, sufficient milk for a thick batter, one ounce of ground cloves; beat all well together and bake in a quick oven.

Queen Cake.

Half a pound of flour, half a pound of white sifted sugar, half a pound of dried currants, well washed and dried; beat well together half a pound of butter and some rosewater; beat separately the whites and yolks of four eggs; add them to the butter; add the other ingredients gradually; beat the whole together; butter small tins, fill them half full, sift some fine sugar over, and bake.

Sponge Cake.

Three cups of flour, three cups of sugar, six eggs beaten, whites separately, to a stiff froth; yolks beaten with the sugar; add the flour to the eggs and sugar; add one cup of ice-water; beat in two teaspoonfuls of baking powder; add the whites of the eggs, with one more cupful of flour; beat well together and bake in tins lined with white paper, well buttered, in a moderately quick oven.

Sponge Cake.

One pound of sugar, five eggs, one pound of flour, one lemon grated; beat the whites and yolks of the eggs separately, as light as possible; beat all together and bake in a moderate oven. You can add teaspoonful of Dooley's baking powder.

Plain Sponge Cake.

Mix together one cupful of flour, teaspoonful of baking powder, cupful of sugar, three eggs, yolks and whites beaten separately, tablespoonful of milk; stir quickly; bake immediately.

Sponge Biscuit.

Half a pound of flour, six ounces of crushed sugar, yolks of three eggs, whites of two; beat the sugar and eggs together; add the flour; drop them on buttered paper or in muffin-rings, and bake in a moderate oven.

Sponge Cake.

Dissolve three-quarters of a pound of crushed sugar in half a pint of water; simmer it over a slow fire until quite clear; pour it into a bowl; add the grated rind of a lemon; stir until cold; take the yolks of eight eggs and the whites of two; beat them well; mix the eggs and syrup, and beat for half an hour just before putting into the oven; stir in gradually half a pound of flour; bake one hour and a quarter. You can add baking powder—one teaspoonful.

Pound Cake.

One pound of flour, one of sugar, one of butter, ten eggs well beaten, whites and yolks separately, some rosewater and ground nutmeg; beat well together; bake in a quick oven; cover with white paper to keep from burning the top.

Another Method.

One pound and a quarter of butter, pound of sugar, pound of flour, ten eggs, one nutmeg grated, wineglassful of brandy and wine in equal quantities; beat the butter and sugar very light, then add the wine and brandy, nutmeg, and some of the flour; beat the eggs until very stiff, and stir them into the butter and sugar; then add the remainder of the flour, gradually; beat all well together; line your pan with buttered paper; put in the cake; smooth it with a knife; put a piece of paper over the top; bake in a moderate oven two hours and a half.

Pound Cake—Currant.

One pound of butter, one of sugar, ten eggs, wineglassful of wine and rosewater, one pound and a quarter of flour, one nutmeg ground, teaspoonful of ground cinnamon, pound of dried currants, washed and dried; beat all well together, and then add the fruit; line your pan with buttered paper, put in the cake, cover the top with white paper, and bake in a moderate oven. You can make the same with citron or chopped raisins.

Rusk Pound Cake.

Six eggs, six tablespoonfuls of white sugar, two tablespoonfuls of butter, three teaspoonfuls of baking powder, one pint of sifted flour, half a cupful of milk; beat well together and bake in a deep pan.

Spiced Pound Cake.

One pound of fresh butter, eight eggs, one pound of sifted flour, one pound sifted sugar, a few cloves, ground, nutmeg and cinnamon, glassful of wine, a few caraway seeds. Beat the butter to a cream, beat the whites and yolks separately, then beat the butter and eggs together; have the flour and sugar warmed by the fire; add them gradually to the eggs and butter, beating well; then add the wine and caraway seeds, the spices to be added to the flour. Line your pan with paper buttered, cover the cake with paper, and bake for one hour in a quick oven.

Pint Cake.

One pint of dough, teacupful of sugar, teacupful of butter, three eggs, one teaspoon of soda, raisins and spices.

Potato Cheese Cake.

One pound of mashed common or sweet potatoes, half a pound of currants, a quarter of a pound each of butter and

sugar, four eggs well beaten; mix well and bake in tins lined with paste.

Jelly Cake.

One cupful of butter beaten to a cream, add two cupfuls of sugar, four well-beaten eggs, three cupfuls of flour, and half a cupful of milk, teaspoonful of yeast powder; beat well into a moderately stiff batter; bake in thin cakes; when done, spread them with jelly, and place them one over the other; ice the top.

Washington Cake.

Three-quarters of a pound of butter, a pound and a half of sugar; beat them well together; then add four well-beaten eggs, half a pint of sour milk, teaspoonful of soda dissolved in a little hot water; stir gradually into this mixture one pound and three-quarters of flour, wineglassful of wine or brandy, and one nutmeg grated. Beat all well together. Bake in a quick oven; it will take from twenty to thirty minutes.

Cream Cakes.

One quart of boiling water, a quarter of a pound of butter beat in sufficient sifted wheat-flour to make a moderately stiff batter; let it cool. Beat the whites of ten eggs to a stiff froth; add it to the batter when cool; beat in the yolks of five, beat well; drop from a large tablespoon on paper or buttered tins and bake in a quick oven. Make some cream with the remaining yolks and some milk and extract of vanilla; make an incision in the side of the cakes and insert the cream.

Dutch Cake.

One pound of flour, a little salt, a quarter of a pound of butter, a quarter of a pound of sugar, half a pound currants; half a square of compressed yeast, sufficient water to make

dough; mix well; cover it and put it in a warm place to rise. Bake in moderate oven.

FRUIT CAKE.

Fruit Pound Cake.

Two and a half pounds of flour, three-quarters of a pound of sugar, same of melted butter, half a pound of currants or raisins, a quarter of a pound of orange-peel, two ounces of caraway seeds, half an ounce of ground cinnamon or ginger, four teaspoonfuls of soda dissolved in a little more than a pint of milk; mix well, and add the juice of three lemons. Line your pan with buttered paper.

Bread Fruit Cake.

Make one pound of very light bread dough, work in half a pound of butter; let it rise; beat together three-quarters of a pound of sugar and five eggs; add some spices, brandy, and raisins; mix well together. Line your pan with buttered paper and bake.

Twelfth Cake.

One pound of sifted flour, half a pound of loaf-sugar, one pound of butter, nine eggs, two pounds of dried currants, washed and dried, four ounces of almonds blanched and cut small, four ounces of citron sliced, half a pound of candied orange and lemon-peel, half a gill of pale brandy, half a large nutmeg grated, quarter of an ounce of allspice, a little mace, coriander and ginger, a little cinnamon. Bake.

Boston Fruit Cake.

Three-quarters of a pound of butter, same of sugar, same of flour, eight eggs, one gill of cream, teaspoonful of cinna-

mon and nutmeg mixed, half a gill of brandy, one pound of currants, washed, picked and dried, one pound of raisins, seeded and chopped; beat the butter, sugar and spice together until very light; stir in the cream and a quarter of the flour; whisk the eggs until thick, and add them gradually; stir in the remainder of the flour; beat well, and then add the fruit; beat all well. Line your pans with buttered paper; bake in a moderate oven.

Currant Cake.

Rub one pound and a half of butter, in four quarts of flour; three pounds of currants, half a pound of sugar, quarter of an ounce of nutmeg, mace and cinnamon, a little salt, pint and a half of warm cream, or milk, gill of brandy, pint of good brewers' yeast, or three tablespoonfuls of baking powder, five eggs; mix well together, bake in a moderate oven.

Plum Cake.

One pound of butter, one pound of sugar, beaten together, nine eggs well beaten, beat all together, stir in a teacupful of molasses, same of milk, three teaspoonfuls of baking powder; add sufficient flour, one pound, for a stiff batter, three pounds of currants, washed, and spread on a napkin and dried before the fire, three pounds of good raisins, stemmed and chopped, one pound of citron, cut small, mix the fruit thoroughly through the cake, add a glassful each of wine and brandy, ground cloves, mace and cinnamon, mix well; line your pans with buttered paper; bake in a good oven.

Plain Fruit Cake.

One pound of flour, quarter of a pound of butter, quarter of a pound of sugar, quarter of a pound of currants, three eggs, half a pint of milk, half a teaspoonful of soda, and juice of half a lemon. Bake in earthen dish.

Rich Fruit Cake.

One pound each of butter, flour and sugar, two pounds of currants, three pounds of raisins, one pound of citron cut in thin pieces, twelve eggs well beaten, two nutmegs grated, a little mace, two teaspoonfuls of cinnamon, one wineglassful of brandy, and one of wine and rosewater; line your pans with paper, buttered.

Wedding Cake.

Four pounds of flour, three of butter, three of sugar, four of currants, two of raisins, two dozen eggs, ounce of mace, three nutmegs grated, a little citron, half a pint of molasses. Bake for three hours.

Another Method.

Three pounds of flour, same each of butter and sugar, two dozen eggs, four pounds of raisins, six pounds of currants, two pounds of citron, one ounce of mace, one of cinnamon, one of nutmeg, half an ounce of cloves, half a pint of brandy.

Beat the butter to a cream, add the sugar; beat the yolks of the eggs to a froth, and add; beat the whites as light as possible, mix the fruit, spices, and flour together. Bake for five or six hours, if the cake is large.

ICINGS, ETC.

Soft Icings.

Beat the whites of two or more eggs, to a dry, stiff froth; beat in sufficient sugar to sweeten; spread it over the cake, pie, or custard pudding. Let it stand in the oven a few minutes, turning it gently.

Icing for Cake.

Beat one pound of double-refined sugar with an ounce of fine starch; sift, beat to a stiff froth the whites of three

eggs; beat in a little at a time; when all is added, beat together for half an hour. Spread it on the cake as soon as taken from the oven.

Almond Icing.

Beat the whites of three eggs to a stiff froth; beat one pound of almonds very fine with rosewater, mix them with the eggs, beat lightly; add gradually one pound of powdered loaf-sugar. When the cake is baked, lay on the icing and brown it in the oven.

To Candy Flowers.

Melt some crushed sugar in water, over the fire; as soon as it boils, strain it, and place it upon the fire again; let it boil until it threads, then dip the flowers in it, and put them in glasses; when hard, use them.

JELLIES, JAMS, ETC.

To Clarify Sugar.

Put half a pint of water in the preserving-kettle for each pound of sugar. Place it over a moderate fire to dissolve; stir in the white of an egg to four pounds of sugar. As the foam rises, skim it off clear and transparent.

Observations.

Fruit for preserving should be picked in dry weather and early in the season. Early preserves require watching. Should be kept in a dry place. If any indications of fermentation appear, the preserves should be heated, and the jars washed and dried before returning them. Must be sealed air-tight before they cool.

Fruits for jellies or jams must be warmed and washed before the sugar (which must be dried in the oven) is added; for jellies, press out all the juice and add the sugar to the clear juice; with care, no failure need be feared, as fifteen to twenty minutes is all that is required. (See Jellies.) Porcelain-lined kettles are best.

For canning, glass or earthernware must be used. You can make ordinary jars air-tight by putting strips of dough on the edges and fitting in the cover.

In filling glasses with jelly, dip silk tissue-paper in beaten white of an egg, and placing it over, fasten thick paper down over the top and seal the edges.

To Can Fruit.

Prepare the fruit as for preserving; fill the jars and put them in boiling water until hot. Seal immediately.

Air-tight Covering for Jars.

Mix one part mutton tallow and two parts of beeswax; melt them together; dip a thick cloth in the mixture and spread it quickly over the jar and press it tightly round the edges before the mixture cools.

To Green Fruit for Pickling or Preserves.

Prepare them as for preserves or pickles; put them into a preserving-kettle; cover them with water; cover with vine-leaves, peach-leaves, spinach. Close the saucepan or kettle. Set them on the side of the fire, where they will heat gradually. When they begin to simmer, take them out carefully, let them cool, and go through the same process the next day. Add a little alum and a little soda. Take the fruit, etc., while green.

Apple Marmalade.

Peel and core two pounds of apples; put them in a porcelain-lined saucepan, with one pint of sweet cider, or half a pint of wine, one pound of crushed sugar. Cook them over a gentle fire, three hours or more, until the fruit is very soft; then squeeze it through a colander, and then through a sieve. If not sufficiently sweet, add powdered sugar to taste, and put it away in jars, covered tight with a piece of wet bladder. Serve with cream or milk.

Apple Jelly.

Pare and slice the apples; put them in a saucepan with sufficient water to cover them; boil gently until very tender, then strain through a jelly-bag. To every pint of liquor

add one pound of loaf-sugar. Boil for about ten minutes, and, if the right stiffness, pour it into a mould. A little lemon-peel may be added.

Apple Cream.

Put into a pan equal quantities of the pulp of baked apples and cream; beat them well together with some lemon jelly made with gelatine. Add some lemon-juice, peel, and sugar to taste. Clear the jelly with the white of an egg. Pour into your mould.

Almond Blanc-Mange.

Boil in a pint of water two ounces of almonds and three ounces of sugar. Melt in it one ounce of isinglass. Strain it into a small tin mould to stiffen.

When cold and stiff, you can turn it out.

Cherries Preserved.

Choose very ripe cherries; stem and stone them; save all the juice; take equal weight of white sugar, and a teacup of water for each pound of sugar. Dissolve it over the fire and let it become boiling hot. Add the cherries and juice; boil gently until clear. Take out the fruit; let it cool and settle. Boil the syrup until thickened; put the fruit in jars, and pour in the syrup.

If the fruit is very juicy, you can dissolve the sugar in less water.

Cherries Brandied.

Choose solid cherries; stem them, or not, as you choose; parboil them in only sufficient water to cover them; take them out when done, and add half a pound of sugar for each pound of fruit. Boil the syrup until rich; put back the cherries, and boil gently fifteen minutes; put the cherries in

jars and add equal quantity of brandy to the syrup; pour it over the cherries, and seal air-tight.

Cherry Jelly.

Pick off the stems and stone the cherries. Add half a pound of currants to each pound of cherries; put them in the preserving-kettle, and jam them and squeeze out the juice. To each pound of fruit put in three-quarters of a pound of dried sugar. Boil until all are cooked. Strain through a jelly-bag. To each two quarts of jelly add one ounce of gelatine, dissolved previously. Simmer. Fill moulds or jars, and seal air-tight.

Red Currant Jam.

Stem the currants; put them in a porcelain-lined kettle and mash them; put them over the fire and mash and squeeze them. Add three-quarters of a pound of sugar for each pound of fruit. Simmer twenty minutes. Put it in air-tight jars, and seal.

Any kind of jelly can be made in a few minutes with juice of fruit, orange, lemon, or any that can be obtained. Dissolve one ounce of Cox's gelatine for one and a half quarts of juice. Sweeten to taste. Let it stand to settle, and put it in moulds. Or to each quart of juice, while boiling hot, add two tablespoonfuls of Duryea's cornstarch. Mould it.

Red Currant Jelly.

Stem the currants when perfectly ripe and freshly picked; put them in an earthen dish, which you set in a kettle of boiling water over the fire; let it stand until the fruit is soft. Strain them into a clean, dry porcelain-lined kettle; have the sugar well dried. When the juice is boiling hot, add the sugar, one pound for every pint of juice. Let it boil gently twenty minutes; turn it into a clean, cold ves-

sel; fill your glasses or moulds, and when cool cover them with paper. Seal tight. Must be kept in a dry place.

Another Method.

Let your currants be perfectly ripe; warm them a little; squeeze them through a bag into a porcelain-lined kettle. Measure the juice in a pint measure; put it on the fire, and when boiling hot, add three-quarters of a pound of well-dried sugar. Let it boil gently twenty minutes; turn it into a cool dish; fill your glasses or moulds. When cold, cover them tightly with thick paper, sealed round with egg or flour paste.

Another Method.

Stem the currants; warm them until softened; squeeze them through a bag; measure the juice, put it into a porcelain-lined kettle, and when boiling hot, add the well-dried sugar, half a pound to each pint of juice. Let it boil gently twenty minutes; turn it into a cool dish; fill your glasses or moulds, and when cool cover with thick paper sealed tightly with flour-paste or egg.

These need not fail.

RASPBERRY JAM.

Choose rich ripe berries (not thimble-tops); weigh them; dissolve half a pound of sugar for each pound of fruit; boil until a rich syrup; put in the berries and boil gently twenty-five minutes; put in air-tight jars, and seal; keep in a dark, dry place.

RASPBERRIES PRESERVED.

Pick them carefully (they should be red, or rich purple, *not thimble-tops*); weigh the berries, and dissolve three-quarters of a pound of sugar for each pound of fruit; boil until a rich syrup; put in the fruit, and boil gently ten minutes;

take out the fruit carefully and boil the syrup until the water is all exhausted; put the fruit in, and heat it thoroughly; put it in jars, and seal air-tight. About one-third of currants is a great improvement.

Pears Preserved.

Select Bartletts or Vergalo; skin them carefully, leave the stem; boil them in as little water as possible, until tender, with slices of lemon, and green ginger; take them out and dissolve one pound of sugar for each pound of fruit in the water in which the fruit was boiled; boil until the water is reduced, and the syrup is rich; take out the lemon and ginger; put in the fruit and boil gently twenty minutes; take out the fruit and put it carefully in jars without breaking off the stems, or crushing the fruit. Boil the syrup until rich; pour it over the fruit, and seal air-tight. Other pears can be quartered and cored, and preserved in the same way.

Citron Preserved.

Cut the green skin thin and smooth; cut in quarters, and take out the seeds; weigh it; boil it, dissolve three-quarters of a pound of sugar in a little water with lemon and green ginger; when the citron is tender, put it in the syrup and boil until transparent; take out the citron and boil down the syrup until the water is exhausted; strain it; put the citron in jars, and pour the syrup over.

Crab-apple Jam.

Wash the fruit and boil it in water until tender, as little water as possible; dissolve sugar, pound for each pound of fruit; when boiling hot, put in the fruit, keep it hot one hour; take out the fruit and boil down the syrup; put back the fruit and simmer until all the water is exhausted; put it in pots and seal it.

Barberry Jam.

Boil until the water is strongly flavored; add sugar pound for pound of fruit; let it boil until thickened; put in the fruit; simmer one hour; put it in jars and seal.

Strawberries Preserved.

Select large solid berries; rinse them after picking off the hulls; drain them and weigh them; dissolve three-quarters of a pound of clarified sugar for each pound of fruit; simmer until thickened; half a cup of water for each pound of sugar; put in the berries and boil gently about ten minutes; take them out carefully without breaking; put them on a wire sieve; boil the syrup until the water is exhausted; put in the berries when thoroughly heated; in about ten minutes put them in jars; pour the syrup over and seal air-tight. Strawberries are most difficult to preserve without losing the flavor, as they are early; require great care to keep them from fermenting. Dark blue paper pasted around glass jars is said to be beneficial.

Strawberry Jam.

Procure ripe rich berries of strong flavor (not forced ones); weigh them; dissolve half a pound of sugar for each pound of fruit, use very little water; boil until a rich syrup; put in the berries and boil fifteen or twenty minutes; put them in jars, and seal air-tight.

To Bottle Strawberries.

Select large solid berries; pick them carefully; put them in bottles, fill up to the neck; put the bottles in boiling water over the fire; when boiling hot fill the bottles with the water and cork air-tight. Must be kept in a cool, dry, shady place.

Candied Fruit.

When the fruit is preserved, take it from the syrup; put a layer in a new sieve, and dip the sieve quickly into hot water, to remove the syrup from the fruit; place the fruit on a napkin before the fire to drain; sift some double-refined sugar, over the fruit, on all sides, until quite white; set it on the shallow end of sieve, in a moderate oven; turn it two or three times, watch it carefully, do not let it get cold, until dry. Or you can set it to dry in the sun.

Grape Jam or Jelly.

Boil the grapes very soft, and strain them through a sieve; weigh the pulp and add a pound of sugar to a pound of pulp; boil it twenty minutes, stirring frequently. Grape jelly is made as any other jelly; strain as other jellies.

Gooseberry Jelly.

Pour boiling water over them, and clean them; boil them in another water until soft; add one pound of white sugar to one pound of fruit; let them boil until reduced to a pulp; strain; let it simmer until the water is exhausted, and if the jelly is not stiff, add some gelatine; let it simmer until smooth and clear; when sufficiently clear, put into moulds.

Gooseberry and Raspberry Jelly.

Take red gooseberries, and a quarter as many white ones, half a quarter as many raspberries; pick the fruit, and put it in a preserving-kettle with an equal quantity of sugar; boil quickly, skimming carefully; try a little, and if it stiffens in a moment, it is cooked enough; strain into your pots through a hair sieve, then cover as directed.

Gooseberries Stewed.

Pour boiling water over them, and clean them; put them in a kettle with a little water; boil tender; sweeten to taste.

Gooseberry Jam.

Clean as above; put them in your kettle, with a pound of sugar to a pound of fruit; sufficient water to dissolve the sugar; cook until the syrup is rich, and the berries are well cooked; when cool, put it into jars and seal; stir continually while cooking; let it stand a day before covering.

To Bottle Gooseberries.

Take green gooseberries; fill wide-mouthed bottles with them; place them in a copper kettle, with cold water up to the neck; let the water boil until the fruit begins to shrink, then remove the kettle from the fire; let the bottles remain until the water becomes cold; take them out and fill them up with cold water, which has been boiled. Cork, rosin, and place in a bottle-rack, with the necks downward.

Gelatine Jelly.

Add to an ounce and a half of gelatine, a pint of cold water. Let it stand for ten minutes, then add a pint of boiling water; stir well, until the gelatine is dissolved. Then add a pint of wine, half a pound of white sugar, the juice and grated rind of one lemon, a little nutmeg, some ground cloves and cinnamon; stir briskly into the mixture the whites of two eggs, well beaten. Put it over a slow fire, and stir gently until it boils; take it off; let it stand a minute; strain until clear.

Green Gage Jam.

Boil and rub the fruit through a hair sieve; put the pulp into a preserving-kettle, and to every pound add a pound

of sugar. Boil to the right thickness; skim and put it into pots.

Green Gages Brandied.

Parboil them, and put them in your kettle, in boiling water; let them boil slowly for a few minutes; place them upon a dish. Take one pound of fruit to one pound of sugar and one pint of water. Dissolve the sugar in the water, and let it boil; skim; add enough plums to cover the top; when they have cooked enough, take them out with a skimmer; put more fruit in, and so on, until all is used. Put the syrup in a jar; when cold, add an equal quantity of brandy. Put the plums into small jars; pour the syrup over them, and seal tight.

Jaumange.

Dissolve two ounces of isinglass in a pint and a half of water; cut in the peel of two lemons; mix. Add the yolks of four eggs well beaten; boil up once, then add the juice of the lemons; sweeten to taste; stir until cold. You can use cornstarch.

Pineapple Jelly.

You must use ripe, perfect fruit to secure the right flavor. Cut off the rough coat; grate the pulp with two lemons to each large pineapple; take the seeds out of the lemons. Add two quarts of boiling water to one pineapple and two lemons; simmer; strain; add two ounces of Russia isinglass dissolved in one quart of boiling water. Sweeten to taste; boil slowly until the syrup thickens a little; let it cool. Put in moulds in a cool place.

Pineapple Marmalade.

Cut off the rough coat; mince or grate the fruit; dissolve three-quarters of a pound of sugar for every pound of

fruit in a little boiling water; stir in the fruit; let simmer gently until jellied. Let it cool; cover, and keep in a cool place.

Pineapple Brandied.

Cut off the rough coat; cut the fruit in slices. Dissolve half a pound of sugar for each pound of fruit in water; put it over the fire; add the fruit; let it simmer until the sugar is melted and the fruit thoroughly heated. Take out the fruit, and when cool put into glass jars; boil the syrup until thickened. Stir in equal quantity of brandy, and pour over the fruit in the jars when cool. Cover tight, and keep cool.

Pineapple Preserves.

Pare and slice your fruit; cover with sugar, half a pound to each pound of fruit; let it stand overnight. Dissolve the same quantity of sugar in boiling water; strain the juice from the fruit, and add it to the liquor in the preserving-kettle. Put in the fruit and boil gently about twenty minutes; take out the fruit; boil the syrup until thickened; simmer the fruit in it a few minutes, and when cool, put it up in jars.

To Preserve Pineapple without Cooking.

Pare and slice the fruit, even, thin slices. Put sugar in the bottom of the glass jar, then slices of pineapple, and then sugar until the jar is filled with layers. Cover and seal.

Plums with the Skin.

Take ripe, perfect fruit; leave on the stems. Puncture the skins with a fork. Dissolve one pound of sugar for each pound of fruit; boil gently until tender; skim them from the syrup, and spread them on a dish; boil down the syrup until quite thick and rich. Put the plums in, and

let them stand without boiling half an hour. Take out the plums, and boil the syrup again; pour it over the plums, and let them stand overnight. Take out the plums in the morning, and boil the syrup until rich. Put the plums in jars, pour the syrup over them, and cover to keep.

Lemon Jelly.

Dissolve one and a half pounds of clarified sugar in one and a half pints of water, add two ounces of gelatine dissolved in hot water; cut in the peel of two lemons; let them simmer; take out the peel and add the juice of six lemons; let it simmer until mixed. Strain and cool; put into moulds in a cool place to stiffen. When you wish to turn them out, dip the mould in hot water to loosen the jelly.

Lemon Cheese Cakes.

Dissolve one pound of white sugar in a little boiling water; skim it while boiling; add two ounces of gelatine dissolved in boiling water, add juice and grated peel of three lemons, quarter of a pound of butter, six well-beaten eggs, leaving out the whites of two. Stir gently over the fire until as thick as honey. Put in jars or in a deep dish and keep in a cold place.

Lemon Sponge.

Dissolve one ounce of Russia isinglass in a quart of boiling water. Cut in thin strips the peel of one large lemon. Let it simmer until well thickened, but not stiff; strain and add the grated peel of another lemon and the juice of both; add half a pound of loaf-sugar. Let it cool in a bowl or deep dish. Whisk it until quite cold and stiff. When you use it cut it into squares.

Orange Jelly.

Dissolve one ounce of Russia isinglass in one quart of boiling water; stir it while melting; add two lemons and six oranges, cut in half; boil until tender (take out the seeds); before boiling strain the liquor, press out the juice, sweeten to taste; when cool pour into moulds and set it to stiffen. Serve with sponge cake or nice pound cake.

Marble Jelly.

Dissolve one ounce of Russia isinglass in one quart of boiling water; sweeten and flavor one half with lemon-juice, pour the syrup over the lemon skins to give it the color. Flavor the other half with red wine or sherry and color with beet-juice. Sweeten to taste.

Fill the top of your mould with blanc-mange; when stiff, add the jelly, cooling each layer before adding another color.

Orange Marmalade.

Boil half a dozen ripe oranges until tender. You must change the water two or three times. Drain them and take off the skin; add two pounds of sugar to one and a half pounds of fruit. Simmer slowly until the syrup is clear; cut the peel in strips and add it to the other; let it stand a few minutes and put it to cool. You can make any quantity, keeping the proportion of about four pounds of sugar to three pounds of fruit.

Blanc-mange.

Dissolve one ounce of isinglass in a little hot water, stir it into one quart of milk or cream. Flavor with lemon extract, a little nutmeg, sweeten to taste, strain it and let it cool; dip the mould in cold water and set it in a cool place until you wish to use it.

Another Method.

Dissolve half an ounce of isinglass in some boiling water, add some ratafia, a little nutmeg; stir them into one quart of boiling milk, beaten in four spoonfuls of arrowroot; sweeten to taste; let it simmer gently, stirring all the time, until it is nicely thickened; take it from the fire and pour it into your moulds after dipping them in cold water. Any jelly made with isinglass takes several hours to stiffen in a cool place.

Another Method.

Dissolve one ounce of gelatine in a little boiling water, stir it in one pint of boiling milk; let it simmer; add one pint of cream, some extract of bitter almonds; sweeten to taste after boiling until all are well dissolved; let it cool; dip the moulds in cold water, fill in; and let it harden in a cool place.

Another Method.

Stir four spoonfuls of ground rice into one quart of boiling milk; let it simmer; add two well-beaten eggs, two spoonfuls of brandy, some grated nutmeg; sweeten to taste; when thickened, dip your moulds in cold water and pour in the mixture; let it stand and cool.

Another Method.

Dissolve half an ounce of gelatine in a pint and a half of boiling water; add juice and grated peel of two lemons, yolks of six eggs well beaten, a glass of Madeira wine; sweeten to taste; let it boil gently; take it from the fire and stir until nearly cold; when nicely thickened, pour it into moulds.

BLANC-MANGE WITH POTATO-FLOUR.

Mix two large spoonfuls of potato-flour in half a pint of cold milk; boil one quart of milk with a stick of cinnamon a

few minutes; take out the cinnamon; stir in the dissolved potato-flour; sweeten to taste; add some lemon extract; let them boil gently; take from the fire, and fill in moulds, first dipping them in cold water; let it stand to become perfectly cold, when you can turn it out, and serve with jam or sweetmeats.

Blackberry and Other Fruits Jam.

Dissolve one pound of sugar for each of blackberry, mashed and stirred with the sugar; simmer an hour; skim carefully; when well jellied, put it in jars, and when cool, cover with brandied paper, and seal air-tight as other preserves. Peach, apricot, etc., made in same manner.

To Preserve Blackerries.

Half a pound of sugar to each pound of fruit; let it stand all night; then put them in your preserving-kettle, and add as much more sugar with sufficient water to dissolve the sugar; boil gently until the fruit is soft; strain off the syrup and let it simmer until the syrup thickens, when you return the fruit, and simmer in the syrup; let it simmer about twenty minutes; let it cool and put it in jars covered air-tight.

Blackberry Jelly.

Dissolve half a pound of sugar to each pound of fruit in a little water; let it stand several hours; add half a pound for pound more of sugar, and let it boil gently until the berries are quite soft; strain off the syrup; put into it some whole cloves and sticks of cinnamon; let it simmer; add one ounce of gelatine thoroughly dissolved in boiling water to five pints of the juice; add one pint of brandy to a gallon, or in that proportion; simmer until nicely mixed and strain; when cool, put it in sealed jars and keep in cool place.

Pears Stewed.

Put them in a saucepan, about one quart to half a pint of syrup, and half the quantity of water; let it boil slowly until the pears are tender and the water exhausted; put the pears in your dish, and pour the syrup over them.

Another Method.

Cut the pears in quarters, having first pared them; put them in some water sweetened to taste; flavor with lemon, whole cloves, or green ginger; when they are stewed tender, they are ready.

Peach Preserve.

Skin some dry, ripe peaches; before they become mellow cut them in half, and take out the pit; dissolve half a pound of sugar for each pound of fruit in boiling water; put in the peaches; let them boil gently until cooked; skim them carefully out of the syrup; add half a pound more of sugar for every pound of fruit to the syrup, and boil gently until it thickens; then put in the fruit again, and simmer until the sugar penetrates thoroughly and the water is exhausted; do not break the fruit.

Put in jars (see Directions).

Peach Jelly.

One pound of fruit to a pound of sugar; skin and stone the peaches; put them with the sugar and a cupful of water over the fire; cook from twenty to thirty minutes; strain, and for every pound of fruit, clarify one ounce of isinglass; stir it in, and boil until it is a stiff jelly; strain and cool; put in moulds.

Peaches Brandied.

One pound of sugar to one pound of fruit and half a pint of water; dissolve the sugar in the water; put the peaches

into boiling water in your kettle; boil a few minutes slowly; take them out, and take off the skins very carefully; put the sugar over the fire to boil; skim it well; add enough peaches to cover the top; cook until done; take them out carefully with a skimmer; place them singly on dishes; put some more peaches in the syrup, and do so until all the peaches are cooked; put the syrup in a jar; when cold, add some white brandy; put the peaches into small glass jars; pour the syrup over them; seal the jars tight.

Another Method.

Put the peaches into a pot; throw over them quarter of the weight of powdered white sugar, then cover with brandy; put a piece of double light brown paper over the top; cover very close; set the pot in a kettle of water over the fire until the brandy is hot; do not let it boil; put the fruit into jars; pour the brandy upon it; when cold, tie a bladder tightly over the jars.

PEACHES PRESERVED.

Put the peaches into a preserving-kettle with cold water; put in one or two slices of lemon; place the kettle over the fire; when they begin to be soft, place a napkin on your sieve, drain the peaches on it, and let them stand until cold; put them in jars; pound some sugar very fine, dissolve it, and fill up the jars.

QUINCE JELLY.

Pare and core the quinces; put them in your kettle, cover them with water; boil until tender; strain, take the parings and cores, put them in your preserving-kettle, boil them tender in a little water, strain them to the other syrup. To every pound of fruit add one pound of white sugar. Let it boil slowly until a stiff jelly.

Quince Preserves.

Bake the quinces, then cut them in half, and take out the cores; sprinkle fine white sugar over them, add some milk, and serve hot.

Quince Marmalade.

Pare, quarter, and core the quinces; boil the skins in water, a teacupful to every pound of fruit; when soft, mash and strain them, and put the water back into the kettle; add the quinces and boil them quite soft; rub them through a sieve; add three-quarters of a pound of sugar to every pound of fruit; stir them well together; boil over a slow fire until jellied. Put it into jars, secure it when cold with white paper sealed to the edge of the jar with the white of an egg.

Quinces Stewed.

Pare and core them, put them over the fire, with sufficient water to cover them; when tender, take them out, put in the skins and cores, boil them to a pulp, and strain them, put back the quinces, stew them gently, and sweeten to taste.

Strawberries in Wine.

Put some large berries into a glass jar; strew over them some fine white sugar; fill up with Madeira or sherry wine.

Strawberry Jelly.

Strain the juice from the fruit; add one pound of sugar to one pint of juice; when dissolved, place the kettle over a clear fire, and stir until it boils; skim carefully, and let it boil from fifteen to twenty minutes; dip your moulds into cold water, strain the jelly into them, and let them cool.

Table Jelly.

Soak in cold water, for two hours, two ounces of gelatine, then drain off the water, then in two quarts of water put

one and a half pounds of sugar, and the whites of three eggs, juice of three lemons, peel of one, stick of cinnamon, a little nutmeg, or orange-peel; stir well together; boil for five or ten minutes; strain through a jelly-bag; put it into glasses or moulds. A pint of wine may be added.

Tomato Preserves.

Dissolve in water one pound of sugar for every pound of fruit; put it over the fire; put in the tomatoes, some green ginger cut small, and slices of lemon; boil gently until the tomatoes are cooked, and strain the syrup; boil the syrup one hour or two until the water is exhausted, then put back the tomatoes and let them boil gently until the syrup is cooked through them.

Tomato Figs.

Take yellow tomatoes; one pound of white sugar for every pound of fruit; dissolve the sugar in a little water in your preserving-kettle; put in the fruit and cook them tender; take them out and spread them to dry in the sun on trays; cook the syrup very rich; take it from the fire; put in the tomatoes; when cool, dry them as before; let the syrup get hot; put the tomatoes in again; let them stand a while; spread them to dry again; repeat this until they are coated with sugar, and the sugar is nearly exhausted; when thoroughly dry put them away in air-tight jars.

Tomato Jam.

Take off the skins and take out the seeds; boil the fruit with sugar, pound for pound; two lemons, rind and pulp, well boiled, to every pound of fruit; cook as other jams.

Fruit Jelly.

Stew one quart of cranberries in two quarts of water; sweeten to taste; pour them in a colander; put the liquid

on the fire; stir in three tablespoonfuls of cornstarch; let it simmer ten minutes; pour it into your moulds; set it in a cool place. You can use apples, currants, cherries, oranges, and lemons.

Simple Wine Jelly.

Dissolve a package of gelatine in one quart and a pint of water; put in the pulp and skins of two lemons, sweeten to taste, two glassfuls of wine, a glassful of brandy; strain it and let it cool; pour it into your moulds.

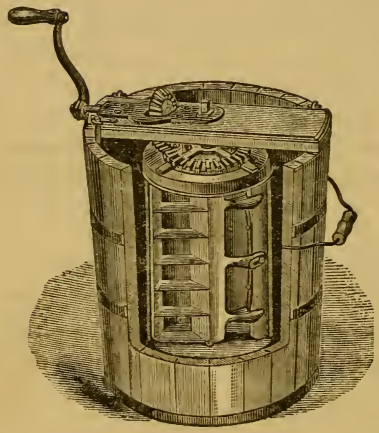
Wine Jelly.

One pint of water, three ounces of isinglass or gelatine, one pound and a quarter of sugar, juice of two lemons; dissolve and let it come to a boil, then add wine, brandy and spice; strain and put it in your moulds.

Another Method.

To one quart of white wine take one pound of lump-sugar, reduce the sugar to syrup. Dissolve an ounce and a half of isinglass in a little water; strain it and mix while warm with the syrup. When nearly cold, pour the wine into it; stir well for a short time; pour it into your moulds. A little cochineal may be added to color it.

CREAMS, ICE-CREAMS, AND ICES.



C. W. Packer's Cog-wheel and Double-action Freezers are the best. I have examined many.

The Cog-wheel Freezer is easy to operate. Prices: 2 qts., $3.50; 3 qts., $4.50; 4 qts., $5.50; 6 qts., $7; 8 qts., $9, etc.

Send for circular to CHAS. W. PACKER, No. 20 North Fourth St., Philadelphia.

Spencer's flavorings are the best.

WHIPPED CREAM.

To a quart of cream add a quarter pound of sugar; flavor with orange, vanilla, almonds or whichever you prefer.

Take a small quantity and whisk until thick; put it on a sieve or other dish, and continue the same until you have frothed the whole; it is much more easily and quickly done than whisking all together.

Almond Cream.

One pint cream, one pint milk, one quart water, half a lemon-peel grated, three ounces sweet almonds, half an ounce bitter almonds blanched and powdered in a mortar; three ounces white sugar, yolks of two eggs well beaten. Dissolve two ounces of isinglass in boiling water; add the water, milk, and cream; stir well, then add the others. Boil all gently a few minutes; strain through a hair strainer; when cool, pour into moulds and put it on the ice until stiff.

Gooseberry Cream.

Boil one quart of gooseberries in sufficient water to cover them; stir in half an ounce of butter; when soft, pulp them through the colander; add the well-beaten yolks of four eggs, sweeten to taste. Serve cold with sponge-cake.

Raspberry Cream.

To one quart of raspberry jam add one quart of cream, juice of a lemon; sweeten to taste. Whisk until thick. Serve in glasses, with cake.

Raspberry Juice Kept for Cream, etc.

Boil the raspberries in as little water as possible, just sufficient to start the heat; add one pound of sugar to each pound of fruit. Simmer until the sugar is well dissolved.

Keep in air-tight glass jars for use; less sugar is better.

Lemon Cream.

Dissolve three ounces of sugar in one pint of water; add the juice of two lemons; strain into a saucepan over the

fire; when hot, beat in the yolks of five eggs; stir until thick. Serve in glasses.

Wine Cream.

Dissolve half a pound of sugar in half a pint of water, half a pint of wine, the juice and peel of a lemon; add one ounce of isinglass dissolved in half a pint of water; strain while hot. Stir in gradually one pint and a half of cream. Whisk until cool.

Mock Cream.

To one quart boiling milk add one tablespoonful of corn-starch, two well-beaten eggs, a little butter. Whisk until thick. Sweeten and flavor to taste. Serve as cream or make into pies.

Chocolate Cream.

Dissolve a quarter pound of Baker's chocolate in one pint of boiling milk; whisk until thick; sweeten; add one quart of cream, extract of vanilla to taste; whisk well. Freeze. (Grated chocolate.)

Chocolate Ice-cream (Custard).

Mix the yolks of four eggs with one pint of boiling milk, one quart of cream, four ounces of chocolate dissolved in one pint of hot water; sweeten to taste; flavor with extract of vanilla. Whisk thoroughly over the fire until thick and smooth; when cool, freeze. Use Baker's chocolate.

Frozen Fruit Custard.

To two quarts boiling milk add eight eggs, well beaten; sweeten to taste, simmer until smooth; add any fresh or dried fruit. Peaches stoned, pared, cut in quarters, stirred gently in. Freeze.

Frozen Peaches.

Peel and cut in quarters the peaches; add cream and sugar to taste. Place the peaches in a mould and freeze. Turn out to serve.

Ice-cream.

To one quart of cream add one quart of milk, yolks of four well-beaten eggs; stir over the fire until thick, sweeten to taste, flavor with vanilla, cool. Put into the freezer. surround the tin with pounded ice and salt, one pail of ice to one quart of coarse salt. Move the lever rapidly and steadily until evenly frozen.

Another Method.

Two quarts of good cream; sweeten, and flavor with vanilla. Freeze. Or one quart condensed milk, one quart boiling water; sweeten, and flavor with vanilla. Freeze.

Fruit Cream.

To two quarts of whipped cream, add the same quantity of fresh fruit; if too sweet, add the juice of a lemon. Sweeten to taste. Freeze. Use preserves same.

Strawberry Ice-cream.

Sprinkle the berries with sugar, mash, and rub through a sieve. To one pint of juice add half a pint of cream; sweeten. Freeze in usual way. When beginning to set, stir in lightly one pint of whipped cream, and then some whole strawberries. Put it into a mould, surround with ice.

Another Method.

Warm and mash one or two quarts of berries; strain; to one quart of juice add one quart whipped cream; sweeten to taste. Freeze as first.

Lemon Ice-cream.

Simmer the juice of four lemons, and peel of one, with two gills of syrup. When cool, add one quart of cream. Strain through a sieve. Freeze.

To Make a Mould of two Kinds.

Freeze the creams in two freezers; cut a piece of pasteboard to fit the centre of the mould, put vanilla cream in one side, and strawberry or chocolate in the other; surround the mould with ice and salt for two hours.

Biscuit Glacés.

Beat the yolks of six eggs to a pint of hot cream; stir gently; add six ounces of sugar; simmer until smooth; cool; set it in ice; stir in one pint of whipped cream; flavor to taste—vanilla, chocolate, almond, lemon. Make paper-cases by folding the corners and sticking them with white gum; scallop the edges and fold them over; you can obtain a block of the size and shape you wish and paste the corners neatly, and scallop or fringe the edge. Keep the mixture on the ice and fill the papers when ready to use them.

Tutti Frutti.

Prepare rich vanilla cream; put it in the freezer; move it until thickened; add the candied fruit—cherries, citron, orange, and any kind of candied fruits you wish, in quantity equal to the ice-cream; mix them with the partly frozen cream. Freeze. Mould according to taste.

Milk of Almonds.

Blanch one pound of almonds, pound them to a paste in a mortar, with half a pound of bitter almonds, adding a little warm milk; when sufficiently pounded, mix them with one pint and a half of milk; stir and strain. Put the liquor in

a saucepan, and add a stick of cinnamon; let it boil to a cream, stirring constantly; sweeten and add a little salt. Keep on ice.

Water Ices.

Strawberry Ice.—Squeeze one quart of strawberries to two quarts cold water, juice of a lemon; sweeten to taste. Freeze as ice-cream.

Orange Ice.

Juice of six oranges and two lemons, one quart of water; sweeten to taste. Freeze.

Lemon Ice.

Juice of six lemons; one quart of water; sweeten to taste. Freeze.

Pineapple Ice.

Cut off the skin from two ripe pineapples; cut in pieces and grate or pound them; add two large lemons, grated, to four quarts of cold water; sweeten to taste; strain and freeze.

Peach Water Ice.

Peel and stone the peaches—one dozen large ripe ones; add two quarts of cold water; press them through a colander; sweeten to taste; add juice of one lemon. Freeze.

Sherry Ice.

One quart of sherry wine, two quarts of cold water; sweeten to taste. Freeze. You can use any wine.

Roman Punch.

Two quarts of boiling milk; stir in two spoonfuls of arrowroot; grate in a little nutmeg; sweeten. Let it cool. Add half a pint of good Jamaica rum. Freeze as ice-cream.

The following Ice-creams, Ices, etc., were furnished by C. W. PACKER, *Philadelphia, Pa.*

VANILLA ICE-CREAM.

When vanilla-bean is used for flavoring, prepare it by cutting in small pieces and boiling in a small quantity of milk or cream to extract the flavor; then pour into the cream, to which add three-quarters of a pound of white sugar to each quart of cream, and strain into the can. One bean is sufficient for four quarts of cream.

LEMON.

To each quart of cream add the juice and grated rind of one lemon for flavor, a third of a pound of sugar. Strain into the can. Extracts may be used for flavoring. Flavor to taste.

PINEAPPLE.

Take one common-sized pineapple; slice and bruise, and sprinkle with pulverized sugar; let it stand half an hour or more, to extract the flavor, then strain into the cream. One pineapple is sufficient for four quarts of cream. Use half a pound of sugar for each quart of cream.

STRAWBERRY.

Take one quart of berries to four quarts of cream, bruise them and sprinkle with sugar, and proceed the same as with pineapple. In using fruits, always have enough to slightly thicken the cream and impart a good flavor.

CHOCOLATE.

To each quart of cream one tablespoonful of sweet chocolate and a third of a pound of sugar, the chocolate to be dissolved in a small quantity of cream (or water), and added when the cream is partly frozen.

Bisque.

Half a dozen dried macaroons and a third of a pound of sugar to each quart of cream; the macaroons to be pounded fine and dissolved in a portion of the cream; then add the remainder of the cream.

Ice-cream Made from Milk.

Take two tablespoonfuls of arrowroot or cornstarch, and rub smooth in a cupful of cold milk; four eggs and three-quarters of a pound of sugar, well beaten together; then bring two quarts of rich milk to the boiling point, and stir in the arrowroot; remove from the fire, and add the eggs and sugar, stirring well together; then set aside to cool. In flavoring with vanilla-bean, use half of the bean, boiling it with the milk. In flavoring with extracts, let it be done after cooling.

Water Ices.

Orange.—Use from two to four oranges, according to size, to every quart of water. Add one pound of white sugar, the yellow skin of an orange, and half a lemon to be grated fine and added; also, the juice of half a lemon to every two quarts of water. Strain into the can and freeze the same as cream. More oranges improve the flavor.

Pineapple.—Take one pineapple to two quarts of water. Prepare the pineapple the same as for cream. Use one pound of sugar to each quart of water.

Strawberry or Raspberry.—Take one quart of berries to two quarts of water, and proceed the same as for pine-apple.

Roman Punch.—Prepare the same as for Orange Water Ice, and then add good brandy or Jamaica spirits before freezing.

Frozen Custard.—To each quart of milk use four eggs and half a pound of sugar; beat the eggs and sugar together; after boiling the milk, pour it over the sugar and eggs, beating all the same time. Then put it on the fire again, and as soon as it thickens, take off and strain into the can. Set aside to cool before freezing.

BRANDY, WINE, ETC.

Blackberry Brandy.

Mash ripe berries, and squeeze out the juice through a bag. One pound of sugar to one quart of juice. Melt the sugar in the juice, then boil to a thin jelly. When cold, allow one quart of brandy to a quart of juice; stir well, and bottle. While boiling, add cloves, allspice, mace, and cinnamon. Excellent to check diarrhœa or summer complaints.

Cherry Brandy.

Take a ten-gallon cask, and fill it with cherries; pour on a gallon of water (boiling), let it stand two or three hours, and fill up with brandy; in a week draw it off; pour on another gallon of boiling water, and fill again with brandy; in a week draw it off; take out the cherries; add one pound of brown sugar to every gallon of liquid. When dissolved, pour it back into the cask, adding some water.

Cherry Wine.

Take twenty-four pounds of black cherries; press out all the juice possible; pound the skins and stones in a mortar, and put them in the juice. Let it stand twelve hours. Put one pound of loaf-sugar in a pan; strain the juice into it through a bag; extract as much as possible. When the sugar is dissolved, put the liquor into bottles, within an inch of the cork; cork loosely for two days, then cork tightly. Keep three months before using.

Currant Wine.

Dissolve in fourteen gallons of water four pounds of honey, and when clarified, add the juice of eighteen pounds of red currants. Let it stand twelve hours, and to every gallon of water add one pound of sugar. Then clarify with the whites of eggs.

Another Method.

To three quarts of water put three quarts of currant juice strained, one quart of brandy, and three pounds of sugar; put it in a covered jar, and let it stand several weeks. Strain through a flannel bag, and bottle for use.

Another Method.

To every two pounds of currants, add one quart of water; stir well together, let it stand three hours, and strain through a sieve; then for every three pounds of currants add one pound of powdered sugar. Stir until the sugar is dissolved, boil, and skim well. Let it stand sixteen hours. Put it in the cask, and stop close. Twenty gallons must stand three weeks; thirty gallons one month. Put a lump of sugar in each bottle, cork well, and keep in a cool place. Wine improves by age.

Elder Wine.

Boil in six gallons of water five gallons of berries; strain the liquor, and make it up to ten gallons as follows: Add some water to the berries, and strain it to the other. Then add thirty pounds of sugar. Put two or three ounces of hops, three-quarters of a pound of ginger-root, five ounces of cloves, one ounce of cinnamon, into a thin bag; tie loosely; put the bag in the liquor and boil two hours; when cool, add one pint of yeast; in two or three days strain the liquor in a cask, suspend a bag of spice by a string;

paste some stiff brown paper over the cask. It will be ready in two months.

Gooseberry Wine.

Extract the juice; to every six pounds of fruit add one quart of cold water; stir thoroughly; let it stand a day, then strain; to every quart of water add two pounds of sugar; let it stand another day; skim well, pour it into another vessel. Let it ferment sixty hours; cover tight. It will be ready to bottle in four months.

Ginger Wine.

To one gallon of water add three pounds of sugar, one pound of ginger, peel of one lemon, half a pound of stoned raisins; boil for half an hour; when lukewarm, put it in a cask with the juice of a lemon; add a spoonful of yeast to every gallon; stir it each day for ten days, then add to every two gallons half a pint of brandy; to every six gallons, half an ounce of isinglass; close the cask; in eight weeks it will be ready for use.

Grape Wine.

Mash ripe grapes, and to a gallon of fruit add a gallon of water. Let it stand a week without stirring, then draw it off and strain. To a gallon of wine put three pounds of sugar; put it in a clean vessel.

Ginger Beer.

Cupful of ginger, pint of molasses, pail and a half of water, cupful of yeast. In warm weather make it cold, in cold weather scald the ginger with two quarts of hot water, and use the rest of the water cold; add the yeast warm; put into bottles and cork tight.

Root Beer.

One pint of bran, handful of hops, some spruce, sassafras-roots, dandelions, burdock, etc.; boil and strain; add a spoonful of ginger, molasses, and a cup of yeast.

Sarsaparilla Mead.

To three pounds of sugar add three ounces of tartaric acid, one ounce of cream of tartar, one of flour, one of essence of sarsaparilla, and three quarts of water; strain and bottle; let it stand ten days.

To Restore Acid Beer.

Stir in a little saleratus, with a spoonful of sugar.

Cordial, Fruit.

Mash the berries; to one quart add one pound of pounded sugar; let it stand until next day; keep it covered; squeeze out the juice through a bag; to every quart of juice add one quart of brandy; stir well; cork well, and in a few days it will be ready.

Lemon Cordial.

Slice half a dozen lemons; put them into a quart and a pint of milk; boil until the whey is clear, then strain through a sieve; add one quart and a pint of brandy, and three pounds of loaf-sugar; stir until the sugar is dissolved; let it stand a while, and bottle; put a little thin peel in each bottle.

Cordial.

Pour one quart of boiling water over an ounce of loaf-sugar and half an ounce of cream of tartar and the rind of a lemon; when cold, strain.

Lemon Syrup.

To two pounds of loaf-sugar add a pint of lemon-juice;

let it stand a day; stir frequently; when dissolved, strain through a flannel wet in hot water; bottle for use.

Brandy Punch.

To one pint of brandy add half a pint of Jamaica rum, one lemon sliced, half a pound of sugar, and some water.

Milk Punch.

Squeeze the juice of three oranges and three lemons upon one pound of sugar; pour on two quarts of water and a pint of milk, both boiling; add half a bottle of brandy; strain until clear; bottle for use.

Another Method.

To a pint of new milk add a wineglassful of brandy; grate in a little nutmeg, and sweeten to taste. In summer, add pounded ice.

Whiskey Punch.

Slice half a dozen lemons in a quart of whiskey; add a pound of sugar; let it stand, and when you wish to use add three quarts of boiling water.

Schnapps Punch.

To one pint of schnapps slice three lemons; add half a pound of sugar; let it stand; then add a quart and a pint of boiling water.

Mint Julep.

To three gills of brandy add two of rum, half a pound of sugar; add the mint; fill your bowl half full of pounded ice; cover with water.

Sherbet.

To one pint of brandy add a pint of rum; slice in three lemons and three oranges, strawberries, or pineapples; add

one pound of sugar; let it stand several hours; fill up with pounded ice; cover with water; add some champagne.

Port Wine Sangaree.

To one pint of wine add one quart of water; sweeten to taste; grate in some nutmeg; put in a lump of ice.

Hot Rum.

In two quarts of water boil an ounce of whole allspice; add a pint of rum and sweeten to taste; a little butter.

Raspberry Vinegar.

To a pint of vinegar add three pints of raspberries; let them stand two days, then mash and strain them; to every pint add a pound of crushed sugar; boil twenty minutes and skim; bottle when cold.

Cherry Bounce.

One peck of cherries; stone, and crack the stones; put the stones and cherries in a demijohn with one pound and a half of sugar; pour in a gallon of whiskey; cork, and in six months will be ready for use.

COFFEE, TEA, CHOCOLATE, ETC.

To Roast Coffee.

Pick it over; put it in a coffee-roaster; place it for an hour or two where it can keep hot, without burning; then put it to brown; stir constantly. Before taking it from the fire, stir in a small lump of butter. Put it into a box while hot, and cover close.

To Make Coffee.

Take two tablespoonfuls of Java to one of Mocha; stir a little egg and water in it; pour over it a pint and a half of *boiling* water; let it stand in a warm place half an hour to draw.

Another Method.

A quarter of a pound for three people. Grind just before you wish to use. Break an egg in it shell and all. Mix it into a paste; put it into your coffee-pot with some warm water; let it boil up three times; then let it stand for a few minutes in a warm place to draw.

Café au Lait.

Put a spoonful of coffee into a pint of milk; boil it for fifteen minutes with a very little isinglass. Let it stand ten minutes, and then pour it off.

French Coffee.

Put a cupful of dry coffee in a French coffee-pot; pour slowly over it a pint of *boiling* water; let it stand half an hour; put the pot in a warm place, and pour in as much boiling water as you require.

Black Tea.

Put a cupful of oolong tea in a flat-bottomed tea-pot; pour on a quart of water; let it simmer an hour in a hot place. A third green tea may be added.

Green Tea.

Three teaspoonfuls of green tea; pour on it one quart of *boiling* water. Let it draw ten or fifteen minutes.

English Breakfast Tea.

Two tablespoonfuls of tea in an earthen or silver pot. Pour one pint of *boiling* water on, and let it stand in a hot place fifteen minutes.

Chocolate.

Shave very fine about two inches of a cake of chocolate; pour on it one quart of boiling water; sweeten with brown sugar to taste; let it boil twenty minutes, stirring. Add some milk, and boil up once.

Baker's chocolate always to be used.

Cocoa.

Boil for half an hour two spoonfuls of ground cocoa in one quart of water; skim. Add three gills of milk, and boil up once more.

Baker's cocoa in all preparations.

Cocoa Kernels.

Should be boiled slowly two or three hours. Let it come to a boiling point gradually. Baker's book, consult.

Shells.

Put a teacupful of shells in a quart of *boiling* water. Boil two or three hours. Scald some milk as for coffee. They can be soaked overnight, and boiled in the same water.

Chocolate cocoa, etc., in every kind of use.

Baker's cracked cocoa, one cupful to four quarts of boiling water. Boil gently four hours; keep in a cool place. For nursing mothers, invalids, and dyspeptics, as well as tasteful, healthy imbibers, this is an agreeable and safe beverage.

Read Baker's book describing the growth of cocoa. You will always like it better, if possible. Theobroma cocoa, food for the gods.

THE STORE-ROOM.

The Zero Refrigerator.

I have been looking for a refrigerator that combined all that is necessary, and I find the *Zero* the best. If you will send to Alex. M. Lesley, 372 Sixth Ave., New York, he will send you a pamphlet with full particulars. They have water, wine, and milk cooler combined. Friends of ours recommend them highly.

The Polaris cooler combines economy and space.

For persons boarding, or living in flats and rooms, it has no equal. Is useful for the sick-room and nursery. Has a faucet for ice-water. Prices: $8, $10, $12, $15, $18. Prices of the Zero: $20, $24, $27, $33, and $50 to $100.

The ice is placed in the centre of the refrigerator through the top door, on a wooden rack several inches above the faucet. No communication between the ice and provision chambers.

In this refrigerator the ice lasts longer than in others.

Wilson Packing Co.'s Cooked Meats

Are very nice articles for the store-room.

The corned beef is unusually nice, especially for those living in rooms, and who do not care to do much cooking.

The hams and beef-tongue are ready for use; always fresh, sweet, and nutritious. The ham is boneless.

We have used these articles and found them very convenient.

To Preserve Beans for Winter.

Pick them when young. Throw into a wooden keg a layer of them three inches deep; sprinkle them with salt; then another layer of beans, and continue the same until the keg is nearly full. Do not put on too much salt, cover them with a plate that will go into the keg, and put a weight upon it. Or dry them.

To Preserve French Beans.

Pick and blanch them; dry them in the sun; when very dry, put them in a dry place. When you wish to use them, soak them for two days in lukewarm water. Then blanch them and dress as usual.

To Preserve Corn.

Pick it when ripe, strip down the husk and take out the silk and replace the husk; put it in a barrel; make a strong pickle such as you use for meat; place a weight upon it to keep it down, and pack it away. When you wish to use it, parboil and then boil it, and it will be as sweet as ever.

To Preserve Eggs.

Make a solution of gum-arabic, and apply it with a brush to the shells. Let them dry, then pack them in dry charcoal dust, small end down.

Another Method.

Put them down in water and quicklime; put a layer of lime on the bottom of the vessel you intend to keep the eggs in. You may also dip eggs in varnish, or pack them in salt, standing on the small end.

To Preserve Asparagus.

Cut off the hard part of the stalk, then boil the rest in water and salt; put them into clean water, let them lie

until cold, then take them out and drain them. Put them into a vessel; be careful not to break them; add some salt, whole cloves, sliced lemon, and equal quantities of water and vinegar; lay a napkin over them covered with melted butter. Keep them in a place that is neither hot nor cold; when you wish to serve, dress them in the same manner as fresh ones.

To Preserve Hams.

Take some clean strong lye, made of wood-ashes, and boil it down to make the solution stronger than it generally runs off. Then dip the hams into it so that they may be completely wet, and hang them to dry, or smoke them.

Lard.

To melt lard, put it in a jar in a kettle of water and boil; then run it into bladders that have been well cleaned. While it is melting you may add a sprig of rosemary.

Potted Calf's Feet.

Boil the feet five hours; take half a pint of the jelly, and flavor it with nutmeg, garlic, shallot and pounded ham; let them simmer a few minutes. Cut the feet into small pieces, season them with pepper and salt; dip a mould into cold water; put the meat in, having mixed with it a little grated lemon-peel and minced parsley. Then fill up the mould with the jelly. When cold, turn it out. Use the remaining jelly for sweet jelly. (See Jellies.)

To Keep Butter Sweet.

Pack it hard and tight in kegs of seasoned white-oak; then put the head in, leaving a small hole, in which pour brine to fill the vacant space; to prevent any bad taste, the plug for the hole must be made of cypress or bass-wood.

Then place the kegs in hogsheads filled with brine strong enough to bear an egg.

To Freshen Stale Bread.

Dip the loaf in cold water, then put it in the oven, and let it get heated through.

To Keep Fish Fresh.

The fish must be drawn and the gills removed, and a piece of charcoal inserted in their mouths, and two or three pieces in the body. If you wish to send them any distance, wrap each fish in paper, place them in a box. In this manner you may keep fish several days.

To Keep Mushrooms.

Pickle them and put them in boiling water; let them boil once; then let them drain and cool. When cold, put them in an earthen pot; add some young onions, bay-leaf, cloves, nutmeg, mace, and a stick of cinnamon. Make a pickle with water and salt, let it stand for two hours, then pour it into your pot; let it cover the mushrooms entirely; add some clarified butter; cover the pot closely; let it cool. When you wish to use them, put them in several waters, till the salt is all out.

To Clarify Drippings.

Put your drippings in a pan, and set it over the fire to melt; when thoroughly melted and ready to boil, put it into another pan of boiling water; stir well with a wooden spoon, and then set the pan in a cool place until the next day, then the clarified drippings will be floating on top of the water.

To Clarify Cider.

Mix together one quart each of lime and clean dry ashes,

two quarts of new milk. Pour these into a hogshead of cider just from the press. In ten hours it will be fit to rack.

To Make Yeast.

Boil a large handful of hops until all their strength is obtained; make a stiff batter of flour and water; pour over it through a strainer a quart of the boiling liquid, and stir up the batter immediately; dissolve a teaspoonful of alum and add to it; then add a tablespoonful of sugar, one of salt and one of ginger; let it stand until only lukewarm; then add a gill of fresh yeast, stir all well together and cover it air-tight. It will keep a long time. In making bread a small teacupful well stirred from the bottom will do for four common-sized loaves. Set the sponge overnight, and add warm water and flour early in the morning. As soon as it is light enough, work it out stiff in loaves.

To Extract the Bitter Quality from Yeast.

Bake a small piece of bread quite black, and drop it into the yeast, or if it is very bitter, put a little bran into a small sieve and strain the yeast through it. Or before you wish to use the yeast, pour some cold water over it; when the yeast sinks, pour the water off.

Frostbitten Fruits and Vegetables.

Potatoes, apples, and pears, that have been frostbitten, may be recovered by putting them into cold water, when a thaw approaches, and letting them remain for some time, until, by their plumpness and fairness, you will know that the particles of frost are extracted.

To Keep Worms from Dried Fruit.

Put the fruit in a steamer over a pot of boiling water, cover it closely. When the fruit is thoroughly heated, tie it up in a clean white bag; hang it up.

To Keep Coffee and Tea.

To keep these good, do not let them stand in tin. Glass or earthen vessel, air-tight and kept dry, is best.

To Pot Pork.

Cut a leg of pork in pieces, pound them in a mortar; season well with salt and pepper; mince very fine some rosemary and sage, and mix it with the pork; put it into a pot with a pound of butter and bake it in the oven.

When done, take it out, drain it well from the gravy, and press it down tight in a dry pot. Skim the butter from the gravy, clarify enough butter to cover the pork an inch thick, then cover the pot with wet paper, and keep it in a cool place.

To Pot Pigeons.

Season them well with pepper, cayenne, a little mace and salt; pack them close in a pan, cover them with butter, bake; when cold, take off the fat, put the pigeons into pots, and pour melted butter over them.

To Pot Veal.

Pound cold veal in a mortar, and work up with it some powdered mace and salt, some lean tongue or ham, minced very fine; put into a pot a layer of the veal, then a layer of the tongue; continue alternately until the pot is filled; be sure to have every layer well pressed down; pour over the top melted clarified butter.

To Pot Beef.

Make a brine of a pound of salt, quarter of an ounce of saltpetre, and two ounces of coarse sugar. Rub three pounds of lean beef with this, and let it remain in the brine fifty hours. Drain and dry it, season with black pepper, and put it into a pan; slice half a pound of butter, and

lay around it; put a paste crust over it, and let it bake slowly four and a half hours. Let it get cold, and then cut off the meat; be careful to separate the stringy pieces from it; pound it in a mortar, and work up with it four ounces of fresh butter, and some of the gravy that comes from the meat while baking. Season with ground allspice, a little mace and pepper. When it is all worked up to a smooth paste, put it into jars and cover with clarified butter. If you wish to keep it any length of time, cover the jars with bladder skin.

To Pot Herrings.

Take large, fine, fresh ones; powder well two ounces of salt, one ounce of saltpetre, two ounces of allspice; when well powdered, rub them well into the herrings; let them remain eight hours to drain; wipe them clean; rub a pan with butter, and put the herrings on it; season with nutmeg, mace, pepper, salt, and one powdered clove, about one ounce each, two or three bay-leaves; cover with butter, and bake gently three hours; when cool, drain. Pack the fish in pots; cover with melted clarified butter half an inch thick; they will be ready in two days.

To Pot Fresh Meat.

Take out the bones, and mince the meat very fine; season highly with salt, pepper, nutmeg, and mace. Put it into a pot; put a layer of thin slices of bacon between each layer of meat; fill up the pot with butter. Bake four hours; then pour off the butter and the fat; put the meat in a fresh-glazed pot, and cover it an inch thick with clarified butter. Seal air-tight.

Potted Cheese.

Take six ounces of Cheshire cheese, one and a half ounces of fresh butter, a teaspoonful of powdered white sugar, a little ground mace, and a large wineglassful of white wine.

First pound the cheese very fine; then mix all the ingredients with it; press it down in a deep pot for use.

Tincture of Lemon-peel.

Take a wide-mouthed pint bottle; fill it half full of good brandy; pare lemon-rind thin, and put it into the brandy. In two weeks it will be ready for use. A teaspoonful will be enough for a good flavor.

To Prepare Rennet.

Take the stomach of a calf, without washing it; hang it in a dry, cool place for four or five days; then turn it inside out; slip off all the curd; fill it with a little saltpetre, mixed with salt; place it in a small stone pot; pour over it a teaspoonful of vinegar, and sprinkle a handful of salt over it, and cover close. In six or eight weeks, cut a piece four or five inches long; put it in a vessel that holds one and a half pints. Pour on five gills of cold water, and two gills of rose brandy; stop it very close, and when you wish to use it, shake it well. A tablespoonful is sufficient for a quart of milk. This must be prepared in cool weather.

To Clarify Sugar.

Put the sugar into a preserving-pan, and to each pound add half a pint of water, and the white of an egg to every four pounds; stir all together until the sugar is dissolved; then place it over a slow fire; stir occasionally and skim it. When it has boiled up a few times, take it from the fire a short time to prevent the sugar from running over. Skim it until only a slight foam arises.

Pickle for Hams.

Nine pounds of rock salt, six ounces of saltpetre, three pints of molasses, to one hundred pounds of beef.

To Cure Hams.

The leg of a well-fed hog of not less than one year old. Sprinkle some salt over it, and let it drain for one day; then add one pound of bay salt, and one pound of sugar, a pound and a quarter of common salt, and four ounces of saltpetre; rub it thoroughly with this; lay the skin downward, and cover the fleshy parts with salt; dip the brine over it frequently, and turn every day. Leave it in the brine about four weeks; drain it, and rub some bran over it; hang it in a cool place to dry. It is ready for the smoke-house, or to use as green ham.

Sew it up in a coarse linen bag, and coat it with lime. Keep it for three months.

To Smoke Hams.

Hang the ham in a chimney where wood is burned, and where a smothering fire can be kept up, which can be made of straw or horse litter, oak shaving or sawdust; must not use pine. Smoke for two weeks.

Pickle for Hams (Westphalia).

Rub the hams with common salt; drain them well; mix one ounce of saltpetre, half a pound of coarse sugar, half a pound of common salt; rub well over the ham. Let it stand three days, turning the ham, then pour over it one quart of vinegar.

Pickle for Ham.

Rub the ham with salt; let it drain one day. Mix the following powder: half a pound of common salt, half a pound of bay salt, two ounces of saltpetre, two ounces of black pepper mixed with a gill of molasses. Rub the ham well in this for several days, then let it stand, turning the ham for ten days. Hang the ham in a cool place to dry. Smoke.

To Cure Mutton Ham.

Dissolve in hot water a quarter of a pound of saltpetre, half a pound of brown sugar. Rub well into the ham, hot. Leave them one night; rub well with common salt; leave it one week, turning often; add more salt, turn it, and leave it one more week. Hang it up to dry in a cool place. Sew it in canvas bags. In curing this mutton, raise the ham above the brine, basting it. They require about ten days for curing.

To Cure a Leg of Pork.

Mix one quart of common salt with the same of bay salt, one pound of brown sugar, one ounce of saltpetre pounded very fine and heated. Rub the pork with some of this, hot; spread the remainder over it; leave it for three days, afterward turn it in the pickle every day for two weeks. Hang it up in a cool place to dry, then smoke it for three days.

To Pickle Pork.

Cut up the pork; take out the large bones. Rub the pieces with saltpetre, common salt and bay salt in equal parts; put your pieces of pork in your tub one over the other closely; spread common salt over each piece; fill up the hollows with salt; add more as the salt melts.

To Make Bologna Sausages.

Parboil three pounds of lean beef; three pounds leg of pork, two pounds of fat pork. Mince very fine, add one and a half pounds of suet minced. Add one part savory, one of thyme, one of pennyroyal, one of red sugar, making in all about two ounces; shred very fine. Add some nutmeg grated; cinnamon, cloves and mace ground; about six drachms in all; mix well with the minced meat, pound all in a mortar, put them in sausage casings, cut or tie in lengths you wish, and hang them to smoke three or four days.

Sausage-meat.

Chop the fresh pork fine, mixing one pound of fat to two pounds of lean; add two teaspoonfuls of black pepper, one of ground cloves, one of powdered sage, five of salt.

Plain Sausage-meat.

Chop lean fresh pork, three pounds, with a little fat. Season with two teaspoonfuls of black pepper, five of salt. Mix well through.

THE LAUNDRY.

Observations.

To have clothes washed well, it is necessary to have the best articles to do it with. Therefore, in this department, I think I should mention, for the convenience of purchasers and young housekeepers, the articles that from our experience prove to be the best.

Colgate's Laundry Soap.

In using this you do not require soda. When there are spots to be removed put some washing fluid in the boiler as directed.

Duryea's Satin Gloss Starch

Gives a glossy finish and renders fabrics durable. Is easily used, is economical and certainly the best article of the kind.

Blueing.

I can highly recommend "Patch Blue." Some of the others make the clothes too blue even when using a very little, and others have some ingredient that is injurious.

Of course the above is for the inexperienced and to save trouble of trying different articles.

Preparation for Softening Water and Facilitating Washing Clothing, Paint, etc.

One pound of washing soda, half a pound of chloride of lime, four quarts of water; mix thoroughly and keep in a stone jar in a cool place. One cupful in ten gallons of water, boiling, after the loose dust has been removed from the clothing by washing and soaking overnight.

To Wash Clothing.

Refined borax instead of soda is sometimes better for fine clothing, and a little ammonia in the boiling is effective in removing any odor from clothing, especially in summer; rinse thoroughly in plenty of water.

Another Method.

Mix two ounces of turpentine, with half an ounce of spirits of sal ammoniac. Dissolve half a pound of soap in four quarts of warm water, add the mixture. Put the clothes in tepid water overnight, with one pint of the mixture in the water; when washed, rinse thoroughly.

Printed Muslins.

Dissolve one pound of soap in two pails of boiling water, when cool, wash your muslins, rinse well; starch and dry in the shade; wash them in the morning, and dry thoroughly before taking them from the clothes-line. A little salt in the water is said to be good to prevent fading; in the last rinsing put a little starch or white glue.

Calicoes.

Wash them in cold water and soap. Dry quickly. Colgate's laundry soap is the best.

To Wash Woollen Goods.

Woollen goods must be washed in very hot suds and rinsed thoroughly.

To Wash Lace.

Cover a bottle with clean muslin, then tack the lace smoothly upon it; rub it with soap, and cover it with muslin. Boil in soft water twenty minutes; stand the bottle in the sun, and let all dry together.

To Restore Color in Prints—Green or Black.

Dissolve in your rinsing water a small lump of alum.

Red.—Add a little vinegar to your rinsing water.

Mildew.

Dissolve a little salt of lemon in the water, let the clothing lie in it a short time, then hang in the sun, and rinse the acid out.

Or dip the stained spot in some of the solution, and hang in the sun.

Mildew from Linen.

Rub the linen well with soap; then rub it with fine chalk scraped; lay it on the grass and wet it a little, while it is drying, and the mildew will soon come out.

Another Method.

Dissolve some chloride of lime in water; dip the linen in it and lay it upon the grass in the sun. Rinse in cold water.

Another Method.

Mix some soft-soap with powdered starch, half as much salt, and the juice of a lemon; lay it on both sides of the mildewed part with a brush; let it remain on the grass until the spots come out.

Iron Mould.

Mix together some muriatic acid, oxalic acid, and salt of lemon; apply it to the spots, and lay the article in the sun. Then rinse it well, until no acid taste remains; or a strong solution of salt of lemon saturating, then expose to the sun; repeat if necessary.

Scorching from Linen.

One quart of vinegar, juice of half a dozen large onions, one ounce of rasped soap, a quarter of a pound of fuller's earth, one ounce of lime, one ounce of pearl-ash. Boil until pretty thick; lay some upon the scorched part; let it dry; repeat the process for one or two washings.

To Bleach Clothes.

One pound of chloride of lime; put into a stone jar, and pour on a gallon of water; stir well with a stick for fifteen minutes; then let it settle and pour off the clear liquor into clean bottles, and cork it up for use. Add a tumblerful to your rinsing water.

Bluing.

One ounce of soft Prussian blue, powdered, and put in a bottle, with one quart of clear rain-water; add quarter of an ounce of oxalic acid. Use a teaspoonful for a large washing.

Starch for Fine Muslins.

Isinglass or nice gum-arabic, instead of starch, is best for fine muslins; it makes them appear new.

Starch Polish.

Melt one ounce of spermaceti and one ounce of white wax; run it into a thin cake upon a plate; add a piece the size of a copper cent to a quart of prepared starch. It will give

a fine lustre to the clothes, and prevent the iron from sticking.

To Make Glossy Shirt Bosoms.

Put into a pitcher two ounces of white gum-arabic; pour on it a pint of water; cover the pitcher and let it stand all night. In the morning filter it carefully from dregs, into a clean bottle; cork it and keep for use.

A valuable recipe for young housekeepers to save.

To Wash and Dry Lace Curtains.

Fold the curtains double and fold again; baste the edges together all round, put them in water with a little soda, and let them soak several hours; squeeze them out and wash them thoroughly in two or three waters. Put them in your wash-boiler with some towels under them, and scald them in clean soap-suds until the stains are out; rinse them well, squeeze them dry, pour warm, stiff starch over them, squeeze out superfluous liquor, and spread them on sheets pinned to the floor; stretch them evenly and carefully, pinning every two or three inches. They are ready for use when dry, and if handled carefully, will last a long time and bear many washings.

To Wash and Iron Window-shades.

Wash them as any white cloth; pull and shake them straight when hanging them to dry. After sprinkling them and leaving them to dampen as others, straighten them to fit the rollers on which they are to be used, being careful to keep the threads straight. Iron them with the same care.

FOR HOUSEKEEPERS.

Carpets

Should be shaken often to preserve them. Some carpets will bear scrubbing and rinsing to wash out spots.

Faded Carpets.

To restore the color moisten with a few drops of hartshorn and water, softly rubbing. Or beef-gall and water, washing the surface.

To Clean Carpets.

One pint of ammonia, one pint and a half of water, and two ounces of borax; mix well. A little lemon-juice will take out ink-stains. Or beef-gall mixed with warm water will cleanse and restore the color.

To Sweep Carpets.

Sprinkle over the carpet some damp tea-leaves; if the carpet is very dirty, use a whisk-brush, and then a hair-brush. Or sprinkle over a little damp Indian-meal, and sweep as before.

Polish for Furniture.

Half a pound of beeswax, quarter of an ounce of alkanet root; melt them together in a saucepan, then add half a gill of linseed oil and half a gill of spirits of turpentine; strain through coarse muslin.

To Take White Spots from Furniture.

Hold a shovelful of hot coals over the spots. Do not hold it near enough to burn, and while warm rub the place with flannel.

To Take Stains from Mahogany.

Spirit of salt, six parts; salt of lemon, one part; mix and drop a little on the stains; rub continually.

To Remove Grease Spots from Boards.

Make a stiff paste of fuller's earth and boiling water; spread it immediately over the spots at night; in the morning scour well with hot water; if the spots are not removed immediately, apply the fuller's earth again. Use strong solution of soda.

To Clean Paint.

To one pound of soda add half a pound of chloride of lime; dissolve in four quarts of water; stir well; when it settles, put a teacupful in a pailful of water; wash the paint with it. Colgate's soap is the *best* for cleaning paint.

To Clean Wall Paper.

Rub it well with wheat-bran.

To Clean Marble.

Pound fine a quarter of a pound of whiting and a small quantity of stone-blue; dissolve in water an ounce of soda; mix with a quarter of a pound of soft-soap; put it into an earthen pot and boil fifteen minutes over a slow fire, stirring carefully. While quite hot lay it with a brush upon the marble; let it remain half an hour; wash it off with warm water, flannel, and scrubbing-brush; wipe dry.

To Extinguish Fire in a Chimney.

Throw some powdered brimstone on the fire in the grate; put a board in front of the fireplace; the vapor of the brimstone ascending the chimney will extinguish the fire.

To Destroy Roaches.

Stir up some Costar's paste in molasses, and spread it on brown paper; place it around the places frequented by roaches.

Poison for Bugs.

Use corrosive sublimate thoroughly with a brush.

Diamond Cement.

Boil in water to the consistency of cream a quarter of an ounce of isinglass; add a tablespoonful of spirits of wine; use warm.

Cement.

Mix together the white of an egg and some fine quicklime.

China Cement.

Dissolve half an ounce of gum-acacia in a wineglassful of boiling water; add plaster-of-Paris to make a thick paste; apply it with a brush.

To Take Stains from Ivory.

Make a paste of a little prepared chalk, with sweet oil and sal volatile; rub it on wet with a piece of wash leather; when dry, brush it off.

To Clean Silver.

Rub well with a piece of flannel moistened with sweet oil; then wash with soap-suds; when dry, rub with chamois skin and whiting.

Use Colgate's Housekeeper's Soap.

To Clean Glass or Silver.

Wash well with hot soap-suds, and rinse with cold water; wipe dry with chamois skin.

Britannia.

Rub well with powdered whiting, moistened with alcohol, or wash well with "Pride of the Kitchen" and hot soap-suds.

To Remove Rust from Steel.

Rub well with sweet oil, and in two days rub with pulverized, unslaked lime, until the rust disappears.

To Make Nice White Soap.

Dissolve some good potash in about one pound to one gallon of water; when hot, add five pounds clean grease; mix well, stirring over the fire; add two gallons of water; simmer; when the foam rises, skim until the top continues level; when thick and jelly like, which will take several hours' slow boiling, pour it into a tub and let it cool; when hard and cold, cut it in bars and let it harden. To the foam, etc., which you skim off, add some potash and water for soft-soap (boil it).

Iron,

When new, must be heated gradually at first, to prevent it from breaking.

To Keep Iron or Steel from Rusting.

Heat it, then rub it with white wax, and polish with a piece of cloth or soft leather until it shines.

Brass Kettles.

Before using, clean them thoroughly with vinegar and salt.

Tea-kettles.

To prevent the formation of crusts, keep an oyster-shell in the kettle.

To Clean Metals.

Scrape a little rotten-stone; mix together half a pint of neat's-foot oil with half a gill of turpentine; wet a woollen rag in this; dip it in the stone and rub the metal well; wipe with a soft cloth, polish with soft leather, and then use more of the stone.

To Temper Earthenware.

Put it in water and heat it gradually until it boils; while heating, throw in a handful of bran; then let it cool.

Soft-soap.

Sixteen quarts of strong lye, eight pounds of clean grease, one pound and a half of rosin; pour the whole into a large kettle, and boil it; if it rises, add a little strong lye, and continue doing so until all is well mixed; take it from the fire, and add gradually some weak lye, stirring.

Pride of the Kitchen

Is the *very best* article for cleaning tins and britannia.

To Wash Bottles.

Put in some shot or small gravel with warm water, soap and soda; shake it well and whisk with a bottle-brush; sometimes you must use alcohol.

DYEING.

To Dye a Madder Red.

Put upon the fire in a brass kettle two gallons of water; when heated, put in three ounces of alum and one ounce of cream of tartar; let it come to a boil. Then put in the cloth and boil two hours; then rinse it in cold water; empty the kettle and put in as much water as before; add three ounces of madder, rub it fine before putting in the cloth; heat the water and put in the cloth; let it remain one hour; keep a steady heat, moving constantly; let it *boil* fifteen minutes, then air and rinse. Three ounces of madder, three ounces of alum, and one of cream of tartar, for each pound of cloth, and two gallons of water for all.

Scarlet.

Make a solution of alkaline; dip the cloth in it, then dip it in cochineal dye, and let it remain some time; then rinse in cold water, and dry it.

Orange Color.

Dip the goods in a strong solution of annotta, boiled in soda, until of a deep yellow; then take it out and wash it; put it for ten minutes in diluted sulphuric acid; let it be moderately sour. Wash the silk again and dry it; let it drain; do not wring.

Lemon Color and Green.

Steep in water some peach-leaves, bark scraped from a barberry bush, saffron, a little alum, a little gum-arabic; put the goods in while hot; let them remain a day and a night, turn occasionally; take them out and rinse; drain them dry. To make green add chemic blue by degrees until of the right shade.

To Dye Blue.

Put into a brass kettle a solution of five parts of alum, three parts of tartaric acid, for thirty-two parts of cloth. Boil the cloth in this one hour; then put it in warm water that has been mixed with chemic blue.

Boil it in this water until the right shade.

Black Dye.

Tie a pound of logwood chips in a bag; boil several hours in water; put the article to be dyed in the solution, and boil gently for two or three hours; let it stand one day; be careful to stir the article frequently; take the piece out, and let it hang to drip; put one ounce of copperas in your dye; stir thoroughly, and strain. Dip the articles in, turning and raising them, for fifteen minutes; take them out; let them hang until dry. Then rinse them in warm suds and milk; let them drain stretched out as plain as possible; press them with a damp cloth.

You can obtain logwood extract to which you can add some indigo sewed in a bag, and when the dye is made, strain and boil the article in the dye; let them drip and press with a damp cloth.

Or put half a pound of logwood chips in four quarts of water; let it boil until all the strength is exhausted; strain it. To renew faded black articles, put them in the hot dye, and let them boil, turning and raising, one day; take them out, let them dry, and press with a damp black cloth.

THE WARDROBE.

To Remove Paint from Cloth.

Hot soap-suds will remove any fresh spots without injuring the cloth; spirits of turpentine will dissolve and remove dry paint; spirits of ammonia is also good.

To Extract Marking and Machine Oil.

For white goods a strong solution of salt of lemon applied and put before the fire or in the sunshine, chloride of lime, afterwards spirit of ammonia, wash and rinse thoroughly afterwards.

To Keep Moths from Fur.

Wrap them with some cloves and black pepper; keep them in a paper or box suspended.

To Clean Colored Kid Gloves.

Put the glove on your hand if you have not a mould; dip a small clean sponge in benzine (or chlorine), and rub from the wrist until clean.

To Clean Gloves Slightly Soiled.

Put on the gloves, and dip the sponge in milk, and rub the spots gently; a piece of white flannel is said to be best; a soft crust of bread and meal is sometimes sufficient; a flannel with a little spirits of turpentine will erase spots, or a crust and cream of tartar.

Several Ways of Keeping and Cleaning Black Silk.

The best way to keep or clean silk is to rip out the plaits or gathers, and smooth all the creases; wrap in brown paper.

To Clean Black Silk: Dissolve some glue or gum in water; make a weak solution; take the silk on a table and rub it clean; rinse it and rub it with a velvet cushion, moistened with a very little oil; if the breadths are straight, tack them to a table or frame to dry without ironing, otherwise either iron them on the inside, or with some thin cloth over between the silk and iron.

Or prepare a cleaning fluid by simmering old black kid gloves in water; spread the silk and wash it with a sponge with the liquid; dress it with the oiled cushion as before. Old alpaca is cleaned the same way. A good way, if you have a good laundry, is to wash the dress through warm soap-suds; rinse it; sprinkle and iron on the inside. All-wool goods can be done this way successfully.

To Cleanse Silk.

Put some soft-soap in some brandy and gin; mix smoothly and strain; rub the mixture on each side of the silk with a sponge; hang it to get nearly dry; iron it on the inside; if not very dry, sponge it with cologne, and iron it on the inside.

Another Method to Cleanse Dresses.

Grate four good potatoes in two quarts of water; sponge the parts separately, and iron it on the inside.

To Take out Creases from Velvet.

Hold the wrinkled parts over a steamer of boiling water, back of the velvet down; the nap will rise, if not very bad; dry the velvet by passing the back over a hot cylinder or hot

iron; this will generally take out the most inveterate creases or rain-drops.

To Take Creases from Cloth.

Mix six ounces of spirits of wine, ten grains of carbonate of potash, half an ounce of oil of bergamot, one ounce of sulphuric ether; mix them thoroughly in a bottle, and keep for use.

Another Method.

Dip a black or other cloth in hot soap-suds; wring it partly dry; place it over the cloth and iron it until the cloth is dry; use black cloth to black material; this will not only smooth the wrinkles, but take off the worn glaze from the surface.

To Remove Grease.

Dissolve some soap in boiling water; rub it on the spots and rinse the article well in hot water; continue until the spots are removed.

Another Method.

Scrape carbonate of magnesia on the spots, and cover them with brown wrapping-paper; set an iron medium heat on; this will remove the grease from some goods.

To Restore the Surface of Cloth.

Rub carefully with a sponge dipped in spirits of hartshorn collar and cuffs of coats, etc.

THE TOILET.

For Hardened Skin and Wrinkles.

Any good purgative (compound cathartic pills are generally good). Rub the skin well with sweet oil at night, or an ointment made as follows: put some castor oil to boil, and while boiling grate in an equal quantity of pure white tallow; add rose or any perfume; warm at night and apply to the skin; rub dry; then apply any fine toilet powder in the morning.

Sunburn.

Wash with buttermilk in which a little fresh tansy has been left a few hours; if badly burned, melt some clean mutton-tallow, and apply it with old linen.

To Remove Pimples.

Make a weak solution of sugar of lead, and bathe the inflamed spots, or wet starch in cold water and cover the eruption.

The redness of the skin and various inflammation often is caused by the condition of the blood; a little Epsom or Rochelle salts in lemonade or citrate of magnesia will often prove effectual.

Camphorated Ointment.

Two ounces of olive oil, half an ounce of white wax, eleven grains of camphor, three drachms of spermaceti; heat the oil to boiling; grate and stir in the wax and spermaceti;

when cool, dissolve the camphor, and mix well with the others. For chapped hands.

To Keep the Hands from Chapping.

Use Colgate's Glycerine Soap. We have used this soap for years. It seems to have more glycerine in than other soaps; after washing with this wear kid gloves at night.

Honey and Almond Paste.

Juice of one lemon, one ounce of oil of almonds, tablespoonful of honey, beaten to a paste.

To Remove Freckles.

Use Perry's Freckle Lotion.

Tooth Powder.

Two ounces of Peruvian bark, two ounces of myrrh, one ounce prepared chalk, or fine charcoal. Clean the teeth after eating.

To Wash Long Hair.

Dissolve some powdered borax in a cupful of warm water; brush the hair well with a stiff brush; apply the mixture; brush until thoroughtly cleansed and the scalp relieved.

To Beautify and Promote the Growth of Hair.

Use Cassebeer's Quinine Hair Tonic. I can highly recommend it. It will arrest the fall, promote the growth, beautify and strengthen the hair—cleanses and softens.

Cassebeer, Sixth Avenue and Twenty-first Street.

Pomade.

Melt four ounces of beef's marrow, one ounce of white wax, six ounces of lard; stir while hot, perfume while cooling.

Another Method.

Cupful of lard, two tablespoonfuls of castor oil, yolk of one egg well-beaten; melt together; perfume.

To Make the Hair Grow.

One ounce of cologne, one drachm tincture cantharides, five drops rosemary, same of lavender. Mix. Rub the scalp well, then brush.

Another Method.

One pint good brandy, four tablespoonfuls castor oil, one of ammonia, two or three small pieces of blood-root. Mix. Rub well on the roots, then brush.

To Clean Hair-brushes.

Dissolve tablespoonful of pearl-ash in pint of boiling water. Wash the brush with this, using a soft sponge. When quite clean rinse in warm water.

Lavender Water.

One pint spirits of wine, one ounce oil of lavender, two drachms essence of ambergris; put into a bottle and shake well.

Aromatic Vinegar.

Put some acetate of potash into a smelling-bottle; mix with it gradually half its weight of sulphuric acid, a few drops of oil of lavender.

Camphor Ice.

Compound camphor ice, with glycerine and carbolic acid, is good for chapped lips and hands, and for sunburn or tan.

Inflamed Eyes.

Bathe the eyes with tepid water, with a little laudanum or sugar of lead mixed with water.

Tender Feet.

Bathe the feet in hot water with a little borax or soda; rub well and scrape off hardened skin. Rub with spirits of turpentine, then apply mutton-tallow on old linen.

A Wonderful Hair Restorer.

Two drachms sugar of lead, one drachm lac sulphur, two ounces glycerine, half a pint rosewater, half a pint rain-water. Mix thoroughly.

I can recommend the above, as I have seen the effect. Can be used for light hair. F. Neely.

THE NURSERY.

Observations on Baby Food.

Condensed milk is generally constipating, but as *fresh* milk cannot always be obtained, and condensed milk is very nourishing, it would be best to vary the diet with rice, *oatmeal*, barley, cracker jelly, etc.

Babies are always troubled more or less with pains caused by indigestion, particularly when fed on boiled milk. Catnip tea is excellent in such cases. By putting a teaspoonful of magnesia in the tea, while steeping, the pains will be relieved.

Arrowroot.

Mix a tablespoonful of arrowroot in cold water, and stir it into boiling water or milk to a thin jelly.

Cracker Jelly.

Roll very fine butter or milk crackers; put about three crackers to one pint of water; boil gently for half an hour; sweeten to taste. In case of bowel complaint you can use milk instead of water, but milk is not generally good. Sweeten to taste.

Cream mixed with warm water is very valuable for delicate children.

Cornstarch.

Stir one tablespoonful of cornstarch in a little water, and beat it into one pint of boiling water or milk; sweeten; simmer until it becomes a smooth jelly.

Barley Water.

Simmer one ounce of barley a short time to soften it; then pour off the water and put one quart of cold water on, with a little salt. Simmer until soft.

For gruels, see Sick-room.

Thickened Milk for Bowel Complaint.

Tie a cupful of wheat-flour tightly in a cloth, and boil in milk about three hours. When cool, grate some of it in milk and simmer until quite thick. A ball of the flour can be kept for use.

Teething and Consequent Fever and Pain.

Bathe the child, and rub with the hand, from the back of the neck to the extremity of the spine. Keep the bowels open. Castor oil is used; but a little magnesia, mixed with catnip-tea, is better.

Rub the gums with honey; at night rub the back.

In most cases, simple homœopathic remedies are very effective. Camamilla for soothing irritation in time of teething is remarkably successful.

Croup or Asthma.

Where there are young children, it is best to keep some remedies ready, especially in cold weather, for asthma or croup; if you administer, on first appearance of difficulty in breathing, hepar sulphur prepared by homœopathists, it will prevent the attack and give time for other nursing.

Overnight wrap a cloth wet in cold water around the throat, over that, flannel.

Whooping-cough.

See Sick-room.

When strangling, throw back the head and pour a little ice-water in the throat.

Fits or Convulsions.

While waiting for a physician, put the child in a warm bath; bathe the head with cold water, pour a stream of cold water down the back, and rub all parts with the hand. Keep the bath warm.

Chicken-pox.

Keep the child in bed; keep the room cool; give cooling drinks—lemonade with a little salts dissolved in it.

Fever.

Keep the child in an upper room, well ventilated, darkened and quiet. Exclude unpleasant odors, give cool water, in small quantities, to moisten the mouth.

Scarlet Fever.

Keep the room cool, change the linen often, give cooling drinks; toast-water is good.

Sore Throat or Asthmatic Attack.

Saltpetre balls, held in the mouth a short time, will relieve; apply cold water externally Potash lozenges are excellent.

Measles.

Give cooling drinks; keep the bowels open. Be careful not to let the child take cold.

THE SICK-ROOM.

Observations.

The sick-room, whether for adults or children, should be well ventilated, neat, and cheerful, particularly for nervous or excitable patients. Cooling drinks and bathing the palms of the hands and hollow of the feet, in fevers. Warm, pleasant, and harmless teas, orange-flower, wintergreen, sassafras, or any agreeable herb, changed often, are very soothing for chilly attacks. In many if not in most cases an attack might be prevented by administering a simple cathartic.

Strong, energetic constitutions require stronger medicines for attacks of constipation. Compound cathartic pills are almost always sufficient.

Homœopathic medicines (especially Humphrey's Specifics), for persons not accustomed to using powerful medicines, are generally effective and pleasant.

The homœopathic treatment, except in the use of Humphrey's Specifics, you had better apply to a skilful physician.

Humphrey's No. 1 cures fevers; No. 9, headaches; No. 10, constipation and indigestion; No. 11, for female weakness; No. 16, sure cure for chills and fevers. These have all been tried in our family, and I can fully recommend them. We are never without them. As these are so good, I have no doubt all the others are.

THE PULVERMACHER ELECTRO-GALVANIC BELTS.

All intelligent people know that electricity brings relief in many diseases beyond the ordinary remedies. I especially recommend the Pulvermacher Electro-Galvanic Belts. They are simple, easily applied, and small. Are highly recommended by physicians. Cure for nervous debility, exhausted energy, paralysis, chest troubles, rheumatism, kidney affection, sciatica, etc.

Send for pamphlet to Pulvermacher Galvanic Co., 212 Broadway, New York, or corner Eighth and Vine Streets, Cincinnati, Ohio.

VEGETINE

Purifies the blood, renovates and invigorates the whole system; is made from the juices of barks, roots and herbs; will cure tumors, cancer, erysipelas, salt rheum, canker, faintness at the stomach, and all diseases that arise from impure food; neuralgia, gout, etc.; ulcers, pimples, boils, etc.

I have heard it highly spoken of.

Prepared by H. R. Stevens, Boston, Mass.

CASSEBEER'S CELEBRATED SUN MIXTURE FOR CHOLERA

Is a speedy and sure cure for diarrhœa and dysentery, and preventive of cholera and cholera morbus. It rarely fails to check a diarrhœa with the first dose.

Cassebeer is so well known as a first-class druggist, that seeing his name on any article is sufficient recommendation.

CASSEBEER'S AMMONIA LOZENGES

Are unusually effective in curing sore throat, coughs, etc.

I am a church singer, also a teacher, therefore use my throat constantly. I have tried very many articles, and never found anything as good. I do not put this in as an advertisement, but *really* to benefit the public.—F. N.

Pains, Etc.

Apply cold water to the parts; insensibility to pain ensues, and restored circulation. For partial paralysis, very hot water is often very effective.

Burns.

Homœopathic "vitica urens cerate" is very certain for burns or scalds where the skin is unbroken; blue ointment relieves instantly and cures certainly.

Ointment for Burns.

Fifteen ounces of white glue simmered in a quart of water until dissolved; add two ounces of fluid glycerine and six drachms of carbolic acid; stir gently until well mixed. When cool, it will be an elastic mass; when you wish to use it, put some in a vessel immersed in hot water until melted.

Dalley's Pain Extractor is excellent for burns, etc.

Quinsy.

Simmer hops and vinegar until quite strong; strain and sweeten; take frequently; good also as a gargle. A poultice of hops, vinegar, and Indian-meal, simmered until quite soft and applied to the outside, is very effective. Gargles of potash, salt, or tannin are good, prompt applications, and will generally ward off an attack. Hepar sulphur is good, taken in small doses.

Gargle for Sore Throat.

Simmer one ounce of Peruvian bark in one quart of water; add two wineglasses of honey, some burnt alum, and borax, when reduced to half the quantity, keep for use. Shake it before using.

Gargle for Enlarged Glands.

Use a strong solution of alum frequently.

Sore Throat.

Gargle a strong solution of salt or potash. Use potash lozenges, or saltpetre balls, or better, "Cassebeer's Compound Muriate of Ammonia Lozenges;" very effective; excellent for the voice. Corner Sixth Avenue and Twenty-first Street, and Fourth Avenue and Ninth Street—Cassebeer, apothecary.

Coughs or Colds.

Use the same remedies as above, also an essence prepared as follows: roast a lemon without burning; squeeze out the juice and add three ounces of white sugar; simmer. Take a teaspoonful every hour.

Use Cassebeer's Lozenges, Sixth Avenue and Twenty-first Street.

Catarrh Cold.

Mix ten drops of carbolic acid, seven drops of iodine, five drops of chloroform; put it in a vessel with a spout, place it over a lamp, and when the steam rises, put the spout to the nostrils, inhale; continue the operation until the patient sneezes. Keep the bowels clear. Every chronic complaint is aggravated by indigestion and constipation.

Whooping-cough.

Smith's cough mixture (of Court Street, Brooklyn) will be found most efficacious; it is not a remedy for everything; it cannot be too highly recommended. *Keep the bowels open*, use hepar sulphur lozenges, and take care of the general health, etc.

Raising Blood.

Take half a pound of yellow dock root, boil in a quart of

milk; drink three times each day. Take a pill of pine pitch daily.

Bleeding at the Lungs.

Eat raw table salt, pour ice-water on the back of the neck.

To Cure Indigestion.

Simmer half a pound of prunes with one ounce of senna-leaves, in one pint of water, until the prunes are tender. Take a spoonful every morning. Sure cure!!

For sore eyes or inflamed lachrymal glands, apply red precipitate ointment with hair-brush.

Cholera Morbus.

Take some cholera mixture to relieve the pain, and some simple purgative; put your feet in hot water with mustard, dip flannel in hot water, and apply it to the stomach, or a mustard-plaster.

Piles.

Make an ointment of lard, sulphur, and cream of tartar, simmered together.

To Check Diarrhœa.

Tie tightly in a bag a cupful of wheat-flour, and boil it in milk four hours. It will be a solid ball, which will keep. When used, grate some in boiling milk and let it thicken; add salt to taste.

Cramps in Stomach.

Use essence of peppermint, or extract of ginger, in water or on sugar.

Toothache.

Saturate a small piece of cotton batting in caustic soda; insert it in the hollow tooth. A pill of belladonna, taken

at intervals, will sometimes relieve. Or apply a poultice of hops simmered in vinegar, and sufficient corn-meal to thicken it. Use while hot.

Neuralgia.

Mix valerian, and ammonia, equal parts. Dose, teaspoonful in half a glassful of water, taken as soon as possible after the first premonitory symptom. Will generally relieve; if not, take a dose every hour and keep very quiet.

Headache.

Take six pellets of aconite every two hours. It is often caused by disorder of the stomach. Take a cathartic, bathe the feet in warm water.

Earache.

Put into the ear the heart of a roasted onion while hot.

Rheumatism, Sprains, Bruises.

Take three clean bottles; put half a pint of best brandy in each; put into one an ounce of gum camphor, pounded; into another, an ounce of old castile soap, grated; in the other, half an ounce of oil organum. Shake them occasionally for several days until dissolved; put all into one bottle; shake well. The longer this is kept, the more effective it will be.

Apply with the hand. In chronic rheumatism, the patient should use gentle cathartics frequently, as tincture aloes, or aloetic pills. Compound cathartic pills taken in doses of one, two or three.

Lockjaw.

When apprehended from a wound, bind a rind of pork on the wound, or bathe with pearl-ash and water.

To Relieve Pain of Cancers.

Mix one grain of powdered silica, eighth of a grain of morphia; use two or three times each day until the pain is first mitigated, and finally disappears.

Bleeding at the Nose.

Soak the feet in warm water. Or pour cold water upon the back of the neck.

Corns.

Make a poultice of roasted onions and soft-soap; apply *hot*, before going to bed. Or put a cloth wet with spirits of turpentine on the corn, for a short time; then replace it with a tallow poultice.

Erysipelas.

Half an ounce of cream of tartar to one quart of cold water. Take half a wineglassful every two hours, day after day.

Keep the bowels open with Epsom salts.

Spread blue ointment over the inflamed part

Drowning.

Incline the head to let the water run off. Place the body in a warm bed, cover with hot blankets; put hot bricks or bottles of hot water to the feet and hands; two or three persons rubbing the body with their hands. Let another try to fill the lungs with air, by closing the nostrils, putting the mouth over that of the subject, and blowing forcibly until the chest is full of air. Press the bowels upward, repeat the operation several times, until signs of life are shown.

Poultices.

Bread-crumbs boiled with milk. For sores, a grated carrot boiled quite soft. Brown sugar and soap make a good poultice for a boil. Flaxseed poultice is useful for all kinds of inflammations. Onions roasted and pounded make a good poultice for corns or sore feet. For the feet, first soak them in hot water, with a small piece of soda, then rub them with tallow, or put on them a poultice of onion before going to bed.

Seidlitz Powders.

Put in a paper one drachm of Rochelle salts, in another paper a mixture of twenty grains of tartaric acid and twenty-five grains carbonate soda. Dissolve the contents of each paper in separate tumblers, not quite half full of water; pour together and drink.

Remedies for Poisons.

For Corrosive Sublimate: The white of an egg every two or three minutes, or rice-water or even warm water. For Oil of Vitriol, or Prussic Acid, or other acids: Mix an ounce of magnesia in a quart of water; give a wineglassful every two minutes.

SIMPLE BROTHS FOR THE SICK.

Chicken Broth.

Use a year-old fresh-killed fowl. Boil in about three quarts of water with a little salt. When tender, strain off the broth, season to taste, take off the fat, serve hot, with rice or barley. Serve the chicken with rich white sauce.

Lamb Broth.

Boil a knuckle of *young* lamb in two quarts of water with a little salt. When quite tender, strain off the broth. Serve hot.

Veal Broth.

Boil a knuckle of young veal in two quarts of water with salt. When quite tender, strain off the broth. Serve hot.

Beef Broth.

Boil about two pounds of the upper part of a leg of beef in two quarts of water with salt. When tender, strain, take off the fat. Serve hot.

Beef Tea.

Take one pound of fresh juicy round of beef minced fine. Cover with boiling water in an earthen dish. Cover and simmer until all the juice is exhausted. Strain, salt to taste; serve hot.

Food for Invalids.

Caudle.—Put into a quart of water two spoonfuls of oatmeal, one or two blades of mace, a piece of lemon-peel. Boil twenty minutes, stirring frequently; strain and sweeten; add a little wine, nutmeg, and lemon-juice.

Barley-water.—Soak an ounce of barley in several waters; put it with some lemon-peel into a quart of water; boil for half an hour; then strain. Flavor with the rind of lemon and sugar.

Chicken Tea.—Cut the chicken in small pieces, skim it and remove the fat. Boil it in a quart of water twenty minutes; pour off the tea before it is cold. (For Chicken Broth see Broths.)

Oatmeal Gruel.—Wet with cold water two tablespoonfuls of oatmeal; put it into two quarts of boiling water; boil

gently half an hour; skim it; add a little salt, sugar and nutmeg. Add milk to taste.

Ground Rice Gruel.—Wet with cold water a tablespoonful of ground rice; stir it into a pint of boiling water; add a little salt, boil up. Add sugar, nutmeg, and milk.

Indian-meal Gruel.—Boil to a stiff jelly two tablespoonfuls of meal in water; add sufficient milk to thin it, season with salt to taste; sugar, spice, and a little wine may be added.

Tonic for Convalescents.

Use Cassebeer's wine of extract of beef and iron with sherry wine. Cor. Twenty-first Street and Sixth Avenue.

Panada.

Put over the fire three gills of water; add a glassful of white wine, a little sugar, and nutmeg and grated lemon. As soon as it boils add some grated bread. Boil quickly until it thickens.

Milk Porridge.

A heaping teaspoonful of flour and one of meal. Moisten it with milk or water. Stir it into half a pint of boiling water. Add a little salt. Let it boil two or three minutes. Add half a pint of milk and boil again.

Jelly for Invalids.

An ounce each of rice, pearl-barley, sago, and three pints of water; let it simmer until reduced to one pint, then strain it; when cold, dissolve it in milk or wine.

Wine Whey.

Mix two glassfuls of wine with a pint of boiling milk; let it stand a few minutes and strain. Sweeten to taste.

Tapioca.

Soak overnight in two gills of cold water, a gill of tapioca; in the morning add a little salt and milk or water. Boil until soft. Add sugar and grated nutmeg. Stir while boiling.

Tamarind Tea.

Pour boiling water on some tamarinds; stir them; let it cool and strain.

Wintergreen Tea.

Procure some fresh green leaves; steep them in boiling water some time. Add a little milk and sugar. Make any herb tea the same way to use to soothe fever patients—pennyroyal teas, sassafras, orange-flower, etc.

"Cocoa Theobroma."

Cracked cocoa is slightly stimulative, refreshing, and nourishing. Perfectly safe for convalescents and nursing mothers as it is pure cocoa without oil or other mixture. Ask for Baker's cracked cocoa in any large family grocery. Put one cupful in four quarts of water, boil gently four hours. Keep in a cool place for use.

Cocoa Paste—"Baker's."

Two spoonfuls in a teacup; fill with boiling water or milk; stir until dissolved. It is improved by boiling gently a few minutes.

Cocoa in Powder Packages.

Two tablespoonfuls in one quart of boiling water. Boil gently about fifteen minutes, add milk or cream, and sugar to taste.

Baker's Chocolate.

Grate two squares of chocolate into one pint of boiling water; add sugar to taste. Boil gently about ten minutes, stirring constantly; add milk or whipped cream. A little well-beaten white of egg on the top of each cup improves the appearance, which is of importance with convalescents of variable appetite.

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